

COOK BOOK



COLBORNE STREET
METHODIST CHURCH

BRANTFORD,

ONTARIO



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COOK BOOK

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COLBORNE STREET
METHODIST CHURCH

BRANTFORD,

ONTARIO

ROBINSON'S

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at fair honest prices.

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ROBINSON'S

124 and 126 Colborne Street,

Brantford

"A delicate odor as ever hit my nostril"

SHAKESPEARE.

SOUPS

Macaroni Soup—To a rich beef or other soup in which there is no other seasoning than pepper and salt, take half pound of small pipe macaroni, boil in clear water until tender, then drain it and cut into inch pieces, boil for 15 minutes in the soup and serve.

Salmon Soup—One and a half pints milk, add $\frac{1}{2}$ tea cup shredded salmon, 1 rolled cracker, small piece of butter, pepper and salt to taste, serve hot.

Bean Soup—One quart small white beans, 1 quart water, 1 teaspoon soda, boil 5 minutes, take out and rub skins off in cold water. Put in 4 quarts of cold water and boil until very soft, add 2 quarts of rich milk, pepper, salt and butter, and boil.

Asparagus Soup—Three pounds of knuckle of veal will make a good strong stock. Put the veal to boil with $1\frac{1}{2}$ bunches of asparagus, 1 gal. water and let it boil rapidly for 3 hours, strain and return to the pot, adding another bunch of asparagus chopped fine and boil for 20 minutes. Make a cup of milk add teaspoonful of flour. Let it all come to boil. Season with pepper and salt.

Oyster Soup—Scald 1 quart of oyster liquor in one saucepan and 1 quart of milk in another. Make a sauce of 2 tablespoonfuls of butter and some flour, and add scalding milk gradually stirring to a smooth mixture. Add to hot oyster juice and add 3 or 4 dozen oysters and cook until they ruffle," not an instant afterwards, season with pepper and salt to taste. A pinch of soda in the milk will prevent the possibility of curdling.

MRS. RIDDOLLS.

Celery Soup—One bunch of celery, 1 pint boiling water, 1 teaspoonful salt, 1 slice of onion, 2 tablespoonfuls of butter, 1 quart of milk. Boil for 20 minutes add milk and pepper and thicken with flour.

NINA RIDDOLLS.

Cream of Celery Soup—Wash, scrape and cut in $\frac{1}{2}$ inch lengths, enough celery to make a pint. Add to it a pint of boiling water and cook until tender. Put water and celery through a sieve leaving out any tough fibre. Melt a tablespoonful of butter, stir into it a heaping tablespoonful of flour, blend, add gradually 3 cups of hot milk and stir until smooth and slightly thickened, then add prepared celery, season to taste, and stir in a half-cup of rich hot cream, just before serving.

MRS. E. HARLEY, Toronto,

Man's appreciation of good, well-cooked food is unlimited.

Does not that convince you the secret of happiness in numberless Brantford homes is located in a well-equipped kitchen?

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"HAMILTON JEWEL"

It's the only genuine all-round
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DURABILITY.

See Them at the Old Store Stand!

W. H. TURNBULL

99, Colborne St.

**Sole Agent Jewel Gas Ranges, Garland Coal
Heaters and Ranges.**

Velvet Soup—One quart any kind of good stock, 1 cup cream seasoned to taste, pour in boiling hot on the beaten yolks of 4 eggs, dilute with half cup cream, reheat and serve at once in bouillon cups.

Tomato Soup with Stock—One quart stock, 1 can tomatoes, salt pepper and sugar to taste. Stew and strain tomatoes, add to boiling stock, season and simmer 10 minutes.

Tomato Soup—Scald and peel 6 good ripe tomatoes, stew them 1 hour, and strain through a coarse sieve, stir in 2 tablespoons of flour to give it a body, and brown sugar in proportion of a teaspoonful to a quart of soup, then boil 5 minutes.

Rice Soup—Boil 1 gill of rice in a pint of water till soft, then add a pint of milk, a teaspoonful of sugar, and simmer gently for 5 minutes.

MRS. J. R. KERR.

Cream Tomato Soup—Put one can of tomatoes over the fire and when done, put through the colander, then put back on the fire. Blend 1 tablespoon cornstarch with a little milk and mix in the tomatoes, season with pepper, salt and butter the size of an egg. Scald 1 quart milk, stir in all, beating very hard all the time. Use a little soda, when putting in the tomatoes in the milk.

MRS. W. B. CASWELL.

Potato Soup—Six medium sized potatoes, $\frac{1}{2}$ onion, 1 stalk celery, 1 quart milk. Boil the potatoes until half done, drain, add more water and the chopped onion and celery. Cook until the potatoes are done, then put through a coarse sieve, put back on the stove, add the milk, a small piece of butter and salt and pepper to taste, serve hot.

MRS. R. D. JOHNSON.

Potato Soup—One pound of shin of beef, 1 lb. of potatoes, 1 onion, $\frac{1}{2}$ a pint of peas, 2 oz. rice, 2 heads of celery, pepper and salt to taste, 3 quarts of water. Cut the beef into thin slices, chop the potatoes and onions and put them in a stew pan with the water, peas and rice, stew gently till the gravy is drawn from the meat, strain it off, take out the beef, and pulp the other ingredients through a coarse sieve. Put the pulp back in the soup, cut up the celery in it, and simmer till this is tender. Season and serve with fried bread cut into it.

MRS. J. R. KERR.

“We may live without friends, we may live without books,
But civilized man cannot live without cooks.”

MEATS AND EGG DISHES

Jellied Veal—Boil 2 lbs. lean veal, chop, season with pepper, salt and a little sage or parsley. Add the water in which it was boiled, turn into a mold and set away to cool.

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Home-Cured Hams, Bacon, Home-Made Sausage and Cooked Meats always fresh and tasty.

Both Phones 350.

15 Mohawk St.

Meat Rolls—One cup cooked chopped beef, $\frac{1}{4}$ cup bread crumbs, $\frac{1}{2}$ cup boiled potatoes, chop all together, add 1 egg, salt and pepper, 2 tablespoons sweet milk. Form into little balls, slightly flattened and fry in hot lard or butter.

Chicken Fricasee—Cut up chicken and put on in a little cold water, add salt and a little piece of butter. Boil until tender and put in part of a head of celery cut fine, when tender have ready hot baking powder biscuits broken open and laid on a platter, on this place the chicken, thicken the gravy with flour and pour over.

Chicken Croquettes—Scald cup of rich milk in double boiler, add tablespoonful of butter and 2 of flour rubbed smoothly together and stir until thick, season to taste and add beaten yolks of 2 eggs. Add pint of chopped chicken or turkey and set away until cold. Flour the hands and mold, dipping each croquette in slightly beaten egg, then in bread crumbs and fry in smoking hot lard.

Pressed Chicken—The chicken should be nicely jointed and put into a kettle with just enough water to cover. Cook until the meat will slip from the bone. When done take out all the bones. Spread a napkin over a cake tin, and lay in the pieces of meat, alternating the dark and white meat. Fold the cloth over the top and place upon it another pan which will fit in to press upon the chicken. Place a heavy weight on the pan and let it stand until cold.

Rice and Chicken Pie—Parboil the chickens, take them out and in that water boil 1 quart or rice. Salt to taste. When the rice is done, stir into it a tablespoonful of butter, a pint of milk and 3 well beaten eggs. Season the chicken with salt and pepper; spread nearly half the rice into a baking dish, distribute the pieces of chicken upon this, and cover with the remainder of the rice; drop a few bits of butter on the top and bake until a crust is formed.

Chicken Fritters—Cut up and free from bone bits of cold chicken, season with salt, pepper and a little lemon juice, mix altogether well, and let it stand about an hour; make a batter of 2 eggs, 1 pint of milk, a little salt and flour enough to make a good batter, stir the chicken into this and drop in by spoonfuls into boiling fat; fry brown, drain well and serve hot. Cold veal can be used in the same way, and will be found almost as nice as the chicken.

Veal Loaf—Three lbs. raw veal chopped, $\frac{1}{4}$ lb. salt pork chopped, 4 soda biscuits rolled fine, 3 eggs, 2 tablespoons milk. Mix biscuits, eggs and milk then add the meat, pepper and salt to taste, break an egg and rub loaf, sprinkle with biscuit crumbs, bake two hours.

MRS. J. MANN.

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MARKET STREET.

Beefsteak Pie—Cut beef in strips, sprinkle with salt and pepper. Rub a piece of butter and fat on each, roll, stew until soft, cover with paste and bake.

Veal Loaf—Three pounds or raw veal, $\frac{1}{2}$ lb. of salt or fresh pork chopped fine, 1 cup of bread or cracker crumbs, 3 eggs, 1 teaspoon of black pepper, 2 teaspoons of salt, a little mace and cloves, the juice of one lemon, make into round loaf and sprinkle the crumbs over it, bake about 3 hours, baste often with butter and water.

MRS. HOSKIN.

Beef Loaf—Three lbs. of beef chopped fine, 3 eggs beaten together, 6 crackers rolled or their equivalent in bread crumbs, 1 teaspoon of pepper, 1 teaspoon of salt, 1 tablespoon melted butter, sage or herbs to taste, press into baking dish, pour a little water over the meat and bake $1\frac{1}{4}$ hours

MRS. B. TERRYBERRY, Woodstock.

Beef Loaf—Two pounds of round steak, $\frac{1}{2}$ lb. of fresh, fat pork, chop altogether, 2 soda biscuits rolled fine, 2 eggs, 1 cup sweet milk, salt and pepper to taste. Mix all together and put in a tin, then put little pieces of butter on top, and bake for 1 hour.

MRS. E. HENDERSON.

Spiced Beef (Excellent)—For a round of beef weighing 10 or 12 pounds, take 2 ozs. of saltpetre, 2 ozs. of coarse brown sugar, 1 lb. of salt, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. allspice, $\frac{1}{4}$ oz. mace, pulverize these materials, mix them well together and with them rub the beef on every part, let the beef lie for 8 or 10 days in the pickle thus made, turning and rubbing it every day, then tie it around with a broad tape to keep it in shape, make a coarse paste of flour and water, lay a little suet finely chopped over and under the beef, enclose the beef entirely in the paste and bake it for 6 hours. When you take the beef from the oven remove the paste but do not remove the tape until you are ready to send it to the table. If you wish to cut the beef cold, keep it well covered so that it may retain its moisture.

MRS. J. E. BAKER.

Omelet—One cup of milk, 1 tablespoon flour stirred into the milk, 4 eggs beaten separately, $\frac{1}{2}$ tablespoon melted butter, a little salt, stir in the whites just before putting into the spider. Cook on top of the stove 10 minutes, then set in oven to brown.

MRS. E. J. DICK.

Omelet—Four eggs, yolks and whites beaten separately, 1 cup of milk, good heaping tablespoon of flour, 4 tablespoons of cold water. Put large tablespoon of butter in pan, pouring it off into the mixture, leaving enough to grease pan, cook on top of stove then put in oven to finish top, when done double onto the platter.

MRS. BUTLER.

The Big 22 Clothing Store Appeal to Mothers

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The makers of our line take time to put every stitch in right, to shape the garments properly, to finish them perfectly. Besides being cut on better lines, Woollens and Linings are more accurately adjusted when sewed together. This gives better fit, style and appearance, and, of course, such a method adds durability to the Clothes.

Complete Line of BOYS' UNDERWEAR, GLOVES,
SHIRTS, SUSPENDERS, Etc., Etc.

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Successor to J. Stanley

The Big 22 Clothing House

Salmon Loaf—Drain and chop a can of salmon, add the yolks of 3 eggs beaten, $\frac{1}{2}$ cup of bread crumbs, $\frac{1}{4}$ cup of melted butter, salt and pepper and a little minced parsley, bake in a buttered dish for $\frac{1}{2}$ hour.

Fish Balls—One-half can salmon, 1 pint mashed potatoes, 1 tablespoon parsley, spk. pepper, spk. salt, piece of butter size of an egg, 2 eggs. Mix the above ingredients together and then make into balls and fry in hot lard.

MRS. R. I. FRASER.

Salmon Cakes—One can salmon, 1 egg, 5 soda biscuits rolled fine. pepper and salt to taste, stir altogether, make into cakes and fry in butter.

MRS. W. T. DOWNEY.

Salmon Salad—One can salmon, remove all bones and mince fine. Boil 1 pint milk and thicken with 2 tablespoonsful of cornstarch, 2 tablespoonsful of butter with pepper and salt to taste, 1 pint finely powdered bread crumbs or biscuit. Put a thin layer of crumbs on the bottom of dish, then a thin layer of fish, then a layer of white sauce, ending with a layer of crumbs. Bake until brown.

Egg in the Nest—Separate the white of the egg from the yolk, beat the white stiff. Put it in a cup or small bowl, making a little hollow in the top, slip the yolk into the hollow. Cook in a covered saucepan containing boiling water until white is settled, serve with salt and pepper.

Salmon Fritters—One can salmon, 2 eggs, 1 cup milk, 1 cup rolled biscuits, 1 tablespoon butter, salt and pepper to taste, mix thoroughly and fry in spoonfuls to a nice brown.

Creamed Oysters—Take one pint fresh oysters, boil them in their own liquor until plump. Drain and pour over them this sauce: to one-half tablespoon melted butter, add 1 large tablespoon flour, cook a few minutes, then stir in slowly 1 pint hot cream or milk, season with pepper, salt and celery salt.

Welsh Rabbit—One cup of milk, 1 cup of cheese, half-teaspoon salt and pepper, 1 egg, quarter teaspoon mustard, 1 teaspoon butter.

JENNIE DRAKE.

Welsh Rabbit—Cut in pieces, cold roast beef, add $\frac{1}{2}$ cup bread crumbs, 2 onions chopped fine, salt and pepper. Cover with water and cook. Put altogether in pan and cover 2 inches deep with mashed potatoes. Press gently until gravy rises to the top, then brown in oven.

Salmon Loaf—One can salmon, 1 egg, $\frac{3}{4}$ cup milk, 7 soda biscuits rolled fine, small piece of butter, pinch of salt, mix all together and bake for half an hour.

MRS. HUFF.

WELL FED

and

WELL CLOTHED

MEN

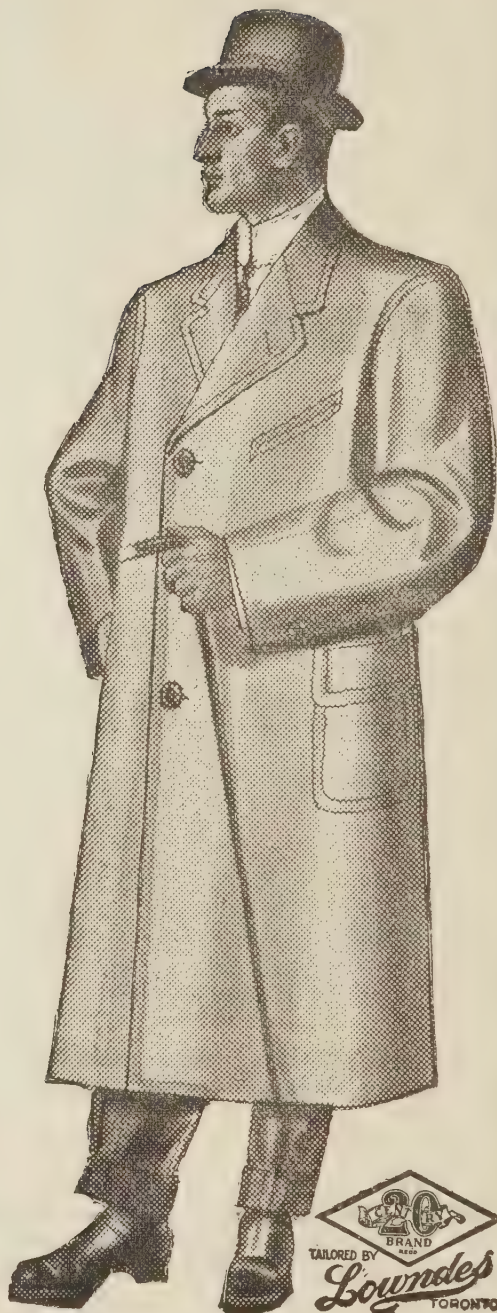
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McFARLAND

The Reliable Clothier

Salmon Loaf—One can salmon, place in a dish and pour a little milk over it and cover with bread crumbs, bake in a medium oven about 20 minutes.

Lamb or Cheese Souffle—One half cup milk, 1 heaping cup bread crumbs, 2 tablespoons butter, 4 tablespoons grated cheese, salt and cayenne to taste, yolks of 2 eggs, whites of 3 eggs. Put milk and bread crumbs into a saucepan, stir over fire until smooth, remove from fire, add butter, cheese salt, pepper and yolks beaten light, have whites very stiff and stir in gently. Turn into a buttered dish and bake 15 minutes, brown nicely on top, serve hot. Six tablespoons finely chopped lamb instead of cheese.

MRS. E. HARLEY, Toronto.

Baked Eggs—Heat a dripping pan with as many muffin rings as you desire. Butter them and break an egg into each, put on a little salt, pepper and a bit of butter to each. Put into the oven and brown. Serve hot.

Finnan Haddie—Wash the fish well, leave in cold water for an hour, then drain and cover with scalding water for five minutes. Drain again, wipe dry, rub with butter and lemon juice, seeing that the fibre is penetrated with both, and broil for 15 minutes. Serve at once with a hot butter sauce and garnished with a sliced lemon.

Oysters to Fry—Oysters sufficient, crackers, eggs, salt, pepper and corn meal. Roll crackers, mix into them a little salt and pepper, beat eggs. Dip drained oysters into cracker crumbs, then into the egg and then into cornmeal, having some butter hot in a frying pan. Put them in as quickly as you can, as soon as one side is browned, turn and serve hot. If any of the crackers and egg is left mix them, fry and serve with the oysters.

To Pickle and Press a Tongue—Make a brine of water enough to well cover the tongue and 2 cups brown sugar, 1 cup salt and $\frac{1}{2}$ oz. saltpetre, put in tongue and leave about 3 weeks, stir brine around once in a while.

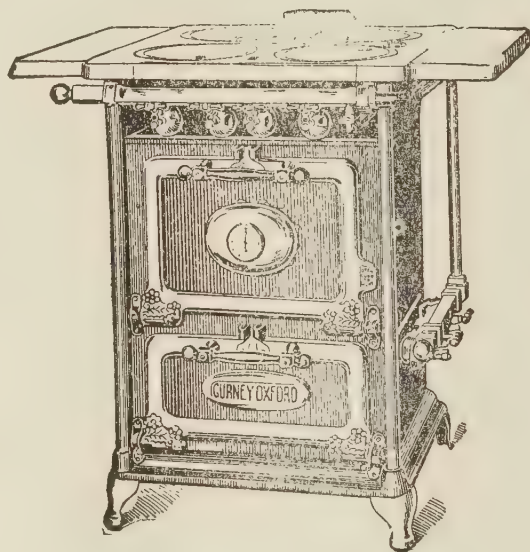
To Press—Take tongue out of pickle, wash it and put it on to boil, cook until very tender, take out of water, skin it, roll it and tie a piece of cotton about an inch and a half wide and long enough to go around a couple of times. Put it in a crock and pour a little of the liquid in with it, cover with plate and leave for a day until well pressed.

Cheese Souffle—Three tablespoons butter, 3 table spon flour, $\frac{3}{4}$ cup milk, 1 cup grated cheese, 3 eggs, $\frac{1}{2}$ tablespoon salt, cayenne. Put butter into a saucepan and when hot add flour and seasoning, stirring till smooth, gradually add milk and cook thoroughly, remove to back of stove and add well beaten yolks and the cheese, set away to cool, when cold add whites of eggs, beaten to a stiff froth. Turn into buttered dish and bake from 20 to 25 minutes. Serve the moment it comes from the oven or it will fall.

MRS. J. C. TAYLOR,

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Heating

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Mock Beef Tongue—Three and one-half lbs. lean raw beef, 6 soda biscuits, butter size of an egg, $\frac{1}{2}$ cup sweet cream, 3 eggs, 4 teaspoons of salt, $2\frac{1}{2}$ teaspoons pepper, 1 tablespoon powdered summer savory or sage, chop beef fine and pound it, removing gristle, roll biscuits, warm butter a little so it will mix nicely, break the eggs over the meat, mix altogether with the hands and make into rolls like beef tongues, press closely and bake $1\frac{1}{2}$ hours, basting with water and butter, nicely browning both sides. Good hot or cold, sliced very thin.

Pork Chops Fried with Apples—Put fresh pork chops in frying pan, salt, pepper and sage to taste and fry. If not enough to make plenty of gravy add butter or drippings. When nicely done take up and put in sliced tart apples and fry to a nice brown. Put them over the meat and serve.

Spiced Christmas Beef Roasted—Take a large round of beef, have the bones removed, rub well with salt and a small sprinkling of saltpetre, place in a deep platter and let stand for a few days. Then rub well with mixed ground spices and place again on platter. Turn it and rub in the spice well every 2 or 3 days for a couple of weeks, then wash it off and puncture well, stuffing the holes with spiced chopped suet. Bandage up with a piece of strong cotton, cover with pieces of beef suet and roast slowly for several hours.

Correct Sauces for Meats:—

- With Roast Beef—Grated Horse-Radish.
- With Roast Veal—Tomato or Horse-Radish Sauce.
- With Roast Mutton—Currant Jelly.
- With Roast Pork—Apple Sauce.
- With Roast Lamb—Mint Sauce.
- With Roast Turkey—Chestnut Dressing. Cranberry.
- With Roast Venison—Black Currant or Grape Jelly.
- With Roast Goose—Tart Apple Sauce.
- With Roast Chicken—Cream Gravy, Corn Fritters.
- With Roast Duck—Orange Salad.
- With Cold Boiled Tongue—Olives Stuffed with Peppers.
- With Corn Beef—Mustard.
- With Cold Boiled Fish—Sauce Piquante.
- With Fresh Salmon—Cream Sauce and Green Peas.

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The only Piano with the Illimitable Repeating
Action and Bell Tone Sustaining Frame.

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105 Colborne Street

"Cooking is a fine art to which you must bring common sense and judgment."

VEGETABLES

Potato Croquettes—Take 2 cups mashed potatoes, season with pepper and salt and teaspoon of butter. Beat the whites of 2 eggs and work altogether thoroughly, make into small balls, dip into the beaten yolks of eggs, roll in biscuit crumbs and fry in lard.

Potato Croquettes—Two cups hot riced potatoes, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon celery salt, spk. cayenne pepper, a few drops of onion juice, yolk of 1 egg, 1 teaspoon finely chopped parsley. Mix the ingredients in the order given and beat thoroughly, shape, dip in crumbs, slightly beaten egg, and crumbs again, fry in deep fat until a golden brown and drain on brown paper.

M. E. SYRIE.

Saratoga Chips—Peel potatoes and slice very thin, let stand in cold water for $\frac{1}{2}$ hour, dry and fry in boiling lard, take out as soon as they rattle against the spoon, serve hot.

Parsnip Fritters—Four parsnips, boiled and mashed fine, add 3 well beaten eggs, 2 tablespoons sifted flour, butter size of an egg, 1 cup sweet milk, salt to taste, fry on hot buttered griddle.

Macaroni and cheese—Break up macaroni, pour over hot water, add a little salt and boil slowly till tender and drain, fill baking dish with alternate layers of macaroni and grated cheese with bits of butter and a little pepper, pour over enough milk to nearly cover, sprinkle with a little flour and bake an hour or more.

Tomatoes Stuffed—Scoop out the center of medium sized tomatoes, fill with cabbage salad. Serve on lettuce leaves.

Baked Tomatoes—Remove the centre from 5 large smooth tomatoes, fill with the following preparation: $\frac{1}{2}$ cup bread crumbs, $\frac{1}{2}$ cup finely chopped cold ham, season with pepper, salt, sage and a little chopped onion, wet with a little juice of tomato. Fill tomatoes with this and bake in moderate oven.

Scalloped Potatoes—Take cold mashed potatoes and fill a bake dish, then put in white sauce, pepper and salt, rolled biscuits till the dish is filled.

WHITE SAUCE—One teaspoon butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon celery salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons flour. Melt the butter, add pepper and salt, add the milk and thicken.

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COMFORT SOAP

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Save the Wrappers.

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Use
COMFORT LYE

"MAKES DIRT RUN"

Save the Labels.

Each Lye Label is worth three times as much as a
Comfort Soap Wrapper.

WRITE FOR A CATALOGUE OF PRIZES.

Cabbage Slaw—Put into a kettle a tablespoon of butter, then put in

with tablespoon of butter, and just before serving a beaten egg may be added if desired.

MRS. RIDDOLLS.

Boston Baked Beans—Boil the beans with a piece of salt pork, until they begin to crack open, then put beans in baking dish, add 2 tablespoons of molasses, lay pork in slices across top and bake 2 hours in moderate oven. Have beans very moist when first put in oven.

MRS. LOUDEN.

Corn Custard—One cup grated corn, a grating of onion, $\frac{1}{2}$ tablespoon of salt, dash of cayenne, mix with 4 slightly beaten eggs and cup and a half of milk (scant). Pour into a buttered mold and bake in a pan of water until firm.

To Can Corn—Cut the corn off the cobs, cook in plenty of water. To 21 quarts of corn add $3\frac{1}{2}$ ounces of tartaric acid dissolved in hot water, put in while the corn is cooking. Boil from 7 to 10 minutes. When you prepare the corn for table use pour off the sour water and cover it with fresh cold water and add a small teaspoon of soda and let it stand a few minutes, before cooking put in a spoonful of sugar.

Pea Souffle—One cup of mashed peas, seasoned, 2 tablespoons melted butter, 3 beaten eggs (yolks only), 1 cup sweet milk warmed, with pinch of soda, fold in white of eggs well beaten, bake in oven.

MRS. J. G. KARN, Woodstock.

Bean Croquettes—Soak and boil either red or white beans until very tender. Drain, put 1 pint through a fine sieve. Add the beaten yolks of 2 eggs, salt and pepper to taste, 1 teaspoonful of melted butter, 1 teaspoonful of onion juice and 1 tablespoonful of chopped parsley. Mould into little cakes or croquettes, dip each slightly in beaten egg, roll in fine dry bread crumbs and fry golden brown in smoking hot fat.

Waldorf Potatoes—Peel firm white potatoes of medium size, wash thoroughly in cold water, then with a sharp knife cut around and around in curls in the same way in which apples are peeled. Place two flat stew-pans over the fire with an equal quantity of lard in each. When at the boiling point throw the potato ribbons into one pan, and as soon as they begin to color remove quickly with a skimmer and throw into the second pan. As soon as well browned and tender take out from the fat, drain on soft paper a moment to absorb all grease, dredge with fine salt and serve on a folded napkin laid over a hot dish.

Manning- Bowman

Chafing Dishes

with
**Alcolite Burner
Alcohol Gas Stoves**



Chafing Dish Cookery becomes more popular every day. It means such dainty, appetizing dishes, with such quickness, ease and economy. Manning-Bowman Chafing Dishes with Alcolite Burner Stoves are doubly useful, for this burner is so powerful that the stove may be used for cooking with any sort of range cooking utensil, and for making coffee and tea. Many styles and sizes. Nickel, copper and silver.

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AT THE BIG STORE ON THE CORNER

Eggplant Salad—Cut the eggplant in quarter inch slices, pare, sprinkle with salt and pepper and saute them quickly in hot butter. Drain on cheesecloth; when cold cut them in dice, sprinkle on them some minced watercress and cover with a cream salad dressing, made by stirring three teaspoonsful of grated horseradish, three tablespoonsful of lemon juice, half a teaspoonful of salt and a dash of paprika into one cup of whipped cream.

Sweet Potatoes, Mexican Style—Boil them until tender, peel and cut in halves longwise. Put one tablespoon of butter and two of minced onion into a saucepan and brown. Add one heaping tablespoonful each of green and red peppers, minced, two tablespoonsful of tomato catsup, one of vinegar and a teaspoonful of brown sugar. Stir well and pour over the potatoes.

“They have their palates
For both sweet and sour.”

PICKLES AND RELISHES.

Tomato Relish—One peck ripe tomatoes chopped fine, 1 cup salt, 4 heads celery chopped fine, 4 onions, let stand 1 hour, then drain all night and add 2 ozs. mustard seed, 2 lbs. brown sugar, 4 cups vinegar, can up cold.

MRS. M. A. HOWELL.

Chili Sauce—Eighteen tomatoes, peel also 6 onions, $2\frac{1}{2}$ cups vinegar, $2\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ teaspoons salt, 1 teaspoon pepper, $\frac{1}{2}$ teaspoon cayenne pepper, 1 teaspoon allspice, 1 teaspoon cloves, 2 teaspoons cinnamon, 2 teaspoons ginger, mix up and boil for 2 hours.

MRS. W. B. CASWELL.

Chili Sauce—Thirty ripe tomatoes, 10 onions, 6 red peppers, all chopped fine, 8 tablespoons sugar, 5 teaspoons salt, 3 cups of cider vinegar, boil $1\frac{1}{2}$ hours.

MRS. J. ROBERTS.

Mustard Pickle—One small can Keen's mustard, 1 cup flour, $1\frac{1}{2}$ tablespoons curry powder, 3 cups sugar, $\frac{1}{2}$ teaspoon black pepper, 1 cent's worth turmeric, make this smooth with cider vinegar, then add 2 quarts vinegar, 4 quarts cucumbers, 2 quarts onions, 2 heads cauliflower, 1 large head celery, cook a few minutes.

MRS. C. M. SMITH.

White Swan Goods

"Are Good Goods Always"

WHITE SWAN COFFEE

Put up in 1-lb. Tins, the most popular brand on the market. Can be found in every first-class grocery store from the Atlantic to Pacific Ocean.

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all first-class Grocers in Brantford.

WHITE SWAN SPICES AND CEREALS
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MANUFACTURING GROCERS
T O R O N T O

Tomatoes stuffed with Nuts—Four ozs. stale bread crumbs, 2 ozs. finely chopped nuts, 1 tablespoon melted butter, salt, pepper and a little chopped onion. Scoop out a part of the inside, fill tomatoes with mixture, sprinkle with crumbs, dot with butter. Bake 20 minutes.

MRS. C. VERITY.

Mixed Pickles—One quart large cucumbers, cut up and seeds taken out, 75 real small cucumbers left whole, 1 quart large onions cut up, 1 quart small white onions left whole, 1 large head cauliflower, 2 strong green peppers and 3 sweet peppers chopped fine, 2 bunches celery cut up. Put all in separate dishes, cover with hot brine, cover to keep steam in, let it stand over night, drain, then stir altogether. Add 3 cups sugar, $\frac{1}{2}$ gal. vinegar, $\frac{1}{4}$ lb. white mustard seed, $\frac{1}{4}$ oz. celery seed. Put in kettle and scald, then make paste of $\frac{3}{4}$ cup flour, $\frac{1}{2}$ lb. yellow mustard, and $\frac{1}{2}$ oz. turmeric with a little vinegar and stir it slowly.

MRS. D. BURNETT.

Mustard Pickles—Two hundred cucumbers, 2 quarts small onions and cauliflower chooped, 1 quart large onions, 3 small green peppers, 3 large sweet peppers, cover with hot brine over night, drain next morning, then add 3 cups brown sugar, $\frac{1}{2}$ gal. vinegar, $\frac{1}{4}$ lb. white mustard seed, let come to a boil, then make paste of 2-3 cup flour, $\frac{1}{2}$ lb. mustard, $\frac{1}{2}$ oz. turmeric.

Bordeaux sauce—One gal. green tomatoes, 1 cabbage, 7 large onions, chop all fine, sprinkle with salt, let stand 1 hour and drain, put in kettle, with 1 quart of vinegar, $\frac{1}{2}$ oz. turmeric, $\frac{1}{2}$ oz. celery seed, $\frac{1}{2}$ oz. mustard, pepper to taste, $1\frac{1}{2}$ cups brown sugar, 1 cup horse radish. Boil 2 hours.

MRS. ABERNETHY.

Celery Sauce—Thirty large tomatoes, 4 heads of celery, 4 onions, 2 big red peppers, 8 tablespoons of sugar, 5 cups of vinegar, 4 tablespoons of salt, chop well separately, mix and boil until thick.

MRS. HOSKIN.

Pickled Green Tomatoes—Seven lb. fruit, 3 pints cider vinegar, 4 lbs. granulated sugar, 1 oz. each of all-spice, cloves, cinnamon (whole in a bag), peel tomatoes and let lie in salt over night, drain in morning, boil syrup and spices 15 minutes before putting in fruit and boil till transparent.

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W. J. JOHNSON

Tomato Catsup—One-half bushel tomatoes, 1 quart good vinegar, $\frac{1}{2}$ lb. salt, $\frac{1}{4}$ lb. whole black pepper, $\frac{1}{4}$ lb. whole allspice, 2 lbs. brown sugar, 6 large onions, $\frac{1}{4}$ oz. cayenne pepper, $\frac{1}{4}$ oz. whole cloves, $\frac{1}{4}$ lb. mustard.

MRS. J. PEARCE.

Mustard Pickles—For 1 kettle of pickles:—Six tablespoons mustard, 2 table spoons turmeric, 2 tablespoons cinnamon, 1 tablespoon ginger, 1 tablespoon black pepper, 1 tablespoon celery seed, 1 tablespoon curry powder. Mix altogether with cold water and then put on vinegar with 2 cups brown sugar, and let come to a boil, and then pour on pickles and let boil 10 minutes, stirring occasionally.

MRS. GEO. CHURCH.

Mixed India Pickle—Five quarts vinegar, 5 ozs. bruised ginger, $2\frac{1}{2}$ ozs. whole allspice, $2\frac{1}{2}$ ozs. turmeric, $\frac{1}{2}$ oz. bruised chillies, 1 lb. mustard, 1 oz. whole black peppers, 1 lb. salt few bay leaves, mix mustard and turmeric in little vinegar then put all together and boil for 15 minutes, then pour in jar and when cold add pickles of all kinds, stir every day and when full boil together and bottle.

MRS. RIDDOLLS.

French Tomato Pickle—One peck of Green tomatoes, 6 onions sliced, sprinkle over 1 tea cup of salt and let stand all night, then drain well and scald in weak vinegar 15 minutes, drain again and scald with 2 quarts of strong vinegar, 1 lb. sugar, 2 tablespoons curry powder, 2 tablespoons turmeric, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons allspice, 2 teaspoons mustard, simmer altogether slowly a few minutes.

MRS. E. HENDERSON.

Chesley Sauce—One lb. brown sugar, $\frac{1}{4}$ lb. salt, $\frac{1}{2}$ lb. mustard, $\frac{1}{4}$ lb. ginger, $\frac{1}{2}$ lb. seeded raisins, $\frac{1}{2}$ lb. onions, 1 qt. vinegar, 12 large tomatoes, 13 large apples, 1 cup nasturtium seed. Chop very fine the raisins, onions and seeds.

Relish for Cold Meats—Three teaspoons of mustard, $\frac{1}{2}$ cup of vinegar, 1 teaspoon of sugar, pinch of salt, beaten yolks of 2 eggs. Pour on the mustard enough hot water to make a stiff paste and beat smooth, add vinegar, sugar and salt and boil until thick, keep stirring, add butter size of an egg.

Tomato Mustard—One gallon tomatoes after boiled and strained, add small quart vinegar, salt size of an egg, 1 oz. white pepper, $\frac{1}{2}$ oz. cinnamon, $\frac{1}{4}$ lb of mustard, 1 lb. of sugar, 2 green peppers. Boil for 2 hours.

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Crab Apple Catsup—Six lbs. fruit, 5 cups sugar, 1 quart vinegar or more, 2 tablespoons cloves, 2 tablespoons pepper, 2 tablespoons cinnamon, 2 teaspoons salt, scald fruit, rub through collander, then mix altogether and boil until like jam.

Pepper Hash—One head of cabbage, 6 onions, $1\frac{1}{2}$ doz. of peppers half red, chop fine and sprinkle $\frac{1}{2}$ cup of salt and let stand 24 hours, drain and cover with cold vinegar and add 1 large tablespoon of celery seed, $\frac{3}{4}$ cup of mustard, 1 bowl of white sugar, stir occasionally for a day or so and put away.

Tiger Sauce—Twelve large ripe tomatoes, 12 large apples, 3 pints vinegar, 1 lb. brown sugar, $\frac{1}{2}$ lb. salt, $\frac{1}{4}$ lb. onions, $\frac{3}{4}$ lb. raisins left whole, $1\frac{1}{2}$ ozs. mustard, $\frac{1}{2}$ oz. turmeric, $\frac{1}{4}$ oz. cayenne pepper. Peel apples, boil in part of vinegar, cook tomatoes in the rest of vinegar, keep separate until put through a sieve, then add other ingredients, bring to a boil and bottle when cold.

Chutney Sauce—Six green tomatoes, 2 green peppers, 6 tart apples, 4 large onions, 1 cup seeded raisins, chop ne and stir together with 2 heaping cups brown sugar, 2 tablespoonsful of mustard, 2 tablespaansful of salt, 1 quart vinegar. Set the liquid over the fire and boil for 5 minutes, mix other ingredients and cook 1 hour.

MRS. McCUTCHEON.

Grape Catsup—Five lbs. grapes, 1 pint vinegar, boil the grapes and vinegar until well cooked, then strain and add 2 cups brown sugar, 1 tablespoon of ground cloves, 1 each of cinnamon, allspice and black pepper, a little salt, simmer altogether for 1 hour and bottle.

MRS. GEO. TAYLOR.

Tomato Catsup—One bushel of tomatoes, $\frac{1}{2}$ peck onions, $\frac{1}{2}$ doz. red peppers, chopped; $\frac{1}{2}$ lb. mixed spices put in a bag, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ cup salt, 1 handful of horse radish, if you like it. Boil for $1\frac{1}{2}$ hours and strain through a sieve, and when cool boil 2 hours more.

MRS. ROBERTS.

Catsup—Two peck tomatoes, 1 tablespoon ground cloves, 1 tablespoon ground allspice, 1 tablespoon ground cinnamon, 1 teaspoon black pepper, $\frac{1}{2}$ cup salt, 1 cup sugar, 1 pint vinegar, onions if you wish. Boil tomatoes and onions together for 1 hour, then strain, add the rest of the ingredients and boil for 2 hours.

Governor Sauce—One peck green tomatoes, 4 large onions, slice and salt over night, in the morning drain and add 1 quart vinegar, 4 cups brown sugar, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon black pepper. Boil for 2 hours.

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J. L. SUTHERLAND

Celery Sauce—Twelve heads celery, 3 large onions, $\frac{1}{4}$ lb. mustard, 2 cups white sugar, 2 quarts vinegar, 1 teaspoon curry powder, a little salt, a dash of cayenne pepper. Simmer slowly for 2 hours and bottle.

MRS. E. HARLEY, Toronto.

Raw Sauce—One peck ripe tomatoes, 12 large onions, 4 bunches of celery, 4 large peppers, chopped fine; 1 tablespoonful of cinnamon, 2 tablespoonsful of cloves, 2 tablespoonsful of black pepper, 2 cups brown sugar, 2 cups of salt, 1 tablespoonful of cayenne pepper, 1 tablespoonful of allspice, 2 quarts of vinegar. After chopping tomatoes, onions and peppers fine, put in salt, let stand over night then drain well and add celery, then add all other ingredients. Be sure and not let the celery stand over night.

Garibaldi Sauce—Four lbs. ripe tomatoes, 1 lb. peeled apples, 1 lb. onions, 3 cups of brown sugar, 1 lb. stoned raisins, 1 lemon, 2 or 3 red peppers, salt to taste, chop fine and boil 2 hours in 2 quarts of vinegar, a little less vinegar is better I find.

MRS. A. M. PERRY.

India Relish—Twenty large ripe tomatoes, 4 onions, 2 or 3 red peppers, all chopped fine; 3 cups brown sugar, 4 cups vinegar, 4 tablespoons salt. Boil gently for 3 hours.

MRS. JAS. C. TAYLOR, Hamilton.

“Now good digestion wait on appetite
and health on both.” MACBETH.

SALADS AND DRESSINGS.

Salad Dressing—Break 2 eggs into a bowl, beat well, then first blend thoroughly through them a teaspoon of sugar, then $\frac{1}{2}$ a teaspoon each of mustard and salt. Next stir in gradually 3 tablespoons of vinegar and lastly 1 tablespoon of cream. Cook in double boiler for 5 minutes, cool before using.

MRS. W. MYRES, Hamilton.

Chicken Salad (Fine)—Yolks of 6 eggs beaten very light, 12 tablespoons melted butter, 4 tablespoons granulated sugar, 2 teaspoons mustard, 3 stsp. salt, 1 stsp. white pepper, mix altogether, 12 tablespoons boiling vinegar, put in bowl on top of teakettle, stir with silver spoon until thick. When cold mix 1 cup of cream. Meat of 2 chickens, chopped, 1 head of celery.

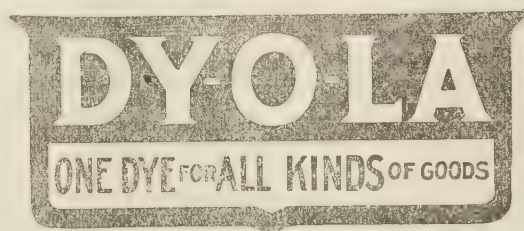
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Fruit Salad—Pineapple, orange, and lemons, cut in small pieces just before using else they turn dark and juicy if left too long. Whip 1 pint of cream very stiff. Flavor with almond and sweeten. Just before using mix cream and fruit. Put in salad dishes and place candied cherries and green grapes in halves on top.

MRS. MISENER.

Beet and Cabbage Salad—Equal parts of beets chopped fine and cabbage finely shredded, mix and add dressing. -

Beet and Egg Salad—Boil very small beets, peel when cold and arrange with hard boiled eggs cut lengthwise on a bed of lettuce, put small lettuce leaves between the eggs. Serve salad dressing in separate dish.

Cream Dressing—Yolks of 2 eggs, 4 tablespoons vinegar, 1 tablespoon sugar, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, spk. cayenne pepper, $1\frac{1}{2}$ teaspoons mixed mustard, 1 cup cream whipped. Beat eggs till light, add vinegar slowly, sugar, butter in small pieces and then seasonings. Cook over hot water till thick and smooth; cool. Beat whites of eggs till stiff and beat into dressing, or beat in whipped cream. Thin with cream, sweet or sour.

E. FRASER.

Fruit Dressing—For fruit Salad—One egg, $\frac{1}{2}$ cup whipped cream, $\frac{1}{2}$ cup icing sugar, juice of 1 lemon. Beat white of egg stiff, add yolk, sift in sugar, whipped cream and lemon juice.

MRS. E. DEAGLE.

Salad Dressing—Two eggs, 1 cup of vinegar, 1 teaspoon mustard, 1 tablespoon sugar, lump of butter, salt.

MRS. F. THOMPSON.

Dressing for Fruit—Three eggs, $\frac{1}{4}$ lb. suet, 1 loaf of bread, pepper, salt and parsley.

MRS. F. THOMPSON.

Tomato Jelly Salad—One-half oz. sheet gelatine or 2 tablespoons granulated gelatine, $\frac{1}{2}$ cup cold water 1 can tomatoes, 1 piece bay leaf, 6 clove, 6 pepper corns, 1 teaspoon sugar, 1 slice onion, 1 teaspoon lemon juice, 1 teaspoon salt. Soak the gelatine in water till soft. Cook the tomatoes and seasonings except salt for 20 minutes. Pour the liquid over the softened gelatine, stir till dissolved, then pour into moistened cups. When firm serve on a bed of lettuce with cream dressing.

E. FRASER.

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Salad Dressing—One cup white sugar, $\frac{1}{2}$ spoonful white pepper, 1 dessert spoonful mustard, 1 tablespoonful cornstarch, small spoonful salt, mixed; add 3 eggs, 1 at a time beating well, 1 cupful of vinegar, 1 cupful of sweet milk. Cook in double boiler, when cooked and hot add 1 teaspoonful of butter. Thin with cream or rich milk when cold or used.

A. E. ROUNDS.

Salad Dressing—Three eggs beaten light, $\frac{1}{2}$ cup sour cream or sweet milk, $\frac{1}{4}$ cup melted butter, 1 tablespoon sugar, $\frac{1}{2}$ tablespoon mustard, $\frac{1}{2}$ cup vinegar, salt and pepper to taste.

MRS. BAKER.

Beet Salad—One quart cabbage chopped fine, 1 quart boiled beets chopped fine, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, 1 teacup grated horse-radish. Cover with cold vinegar and keep from the air.

Waldorf Salad—Two cupsful raw apples, 1 cup celery, 1 cup English walnuts; all chopped fine and mixed with salad dressing.

MRS. B. GRIFFIN, Hamilton.

Cabbage Salad—One egg, 1 teaspoon black pepper, 1 teaspoon salt, 1 teaspoon mustard, 2 teaspoons butter, 2 tablespoons sweet milk, $\frac{1}{2}$ cup vinegar. Cook until thick.

MRS. G. W. MARKLE.

Cabbage Salad—One head of cabbage, salt and pepper, 2 eggs, 1 cup milk, 1 teaspoon of flour, 1 cup sugar, $\frac{1}{2}$ cup vinegar, butter the size of an egg. Boil sugar, vinegar and butter together, then add the eggs, milk and flour, after mixing them together pour over cabbage when cold.

MRS. CLARK.

Salad Dressing—Three eggs beaten light, $\frac{1}{2}$ cup sour cream, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon sugar, $\frac{1}{2}$ cup vinegar, salt and pepper to taste. Cook until thickness of cream, stirring constantly

MRS. E. B. TERRYBERRY.

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Bread and butter is a gold headed cane."

BREADS.

Bread (never fails)—For 6 loaves, scald 3 small tablespoons of flour with boiling water at noon. Put in 3 mashed potatoes, let stand until just warm, then add 1 yeast cake which has been well dissolved in tepid water. Leave this in a moderately warm place until bedtime but stirring it well during the afternoon about 6 times. At bedtime take 1 dipperful warm water as hot as you can stand, beat this with flour ($1\frac{1}{4}$ sieves) quite stiff. Put in the yeast well beaten, leave this in the bread pan well covered in a warm place all night. In the morning put in 2 large tablespoons salt, dissolve well in 1 dipperful warm water, stiffen with more flour until it does not stick to the hands. Knead 3 times well and grease pan with a little lard. Bake in a good hot oven for $1\frac{1}{4}$ hours. Use fresh royal yeast cakes and the best white flour.

Scones—Two eggs, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sweet milk, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, 2 cups flour.

MRS. HARRY BOND.

Muffins—Two cups flour, $\frac{3}{4}$ cup milk, 2 eggs, 3 tablespoons sugar, 1 large tablespoon melted butter, 2 teaspoons baking powder, mix flour and milk alternately. Bake in muffin tins in rather quick oven.

MRS. W. LANE.

Graham Gems—Half cup butter, 1 cup flour, 1 cup sour milk, 1 cup sugar, 2 eggs, 1 teaspoon soda, pinch of salt, enough graham flour to make a stiff batter. Bake in patties in quite a hot oven.

MRS. F. THOMPSON.

Yeast Rolls—Take 1 pint of new milk, bring to a boil, put 1 good tablespoon of butter, 1 of sugar and a teaspoon of salt, when cool enough add flour enough to make a stiff batter, have 1 cake of compressed yeast dissolved in a little warm water, then add that to the batter. Let rise, then mix stiff, rise again, then roll out, cut in shape, let rise and bake.

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EMMA EAMES, Duke St., Brantford, says: I cannot speak too highly of Hepatola. It relieved me of hundreds of Gall stones without pain, and I have not had an attack since. Hundreds of people can give the same statement.

Scones—Four cups flour, $\frac{1}{2}$ cup shortening, 1 cup currants, 1 cup sugar; 1 egg, beat in a cup, then fill up with sweet milk, add a little salt, 2 teaspoons baking powder.

MRS. J. JAS. ROBERT.

Biscuits—Two cups flour, 4 teaspoons baking powder, 3 teaspoons butter, rub in, then add $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoon salt. Drop in tin.

MRS. J. JAS. ROBERT.

Muffins—One tablespoon butter, 2 tablespoons sugar, 2 eggs, 1 small cup sweet milk, 3 teaspoons baking powder, flour to make stiff batter. Bake 20 minutes in quick oven.

MRS. W. J. VERITY.

Potato Cakes—Two cups flour, 2 cups potatoes, 1 tablespoon butter, 1 tablespoon baking powder, salt, milk enough to make in form of biscuits, bake in oven.

Hot X Buns—Sift 1 quart flour, 2 dessert spoons baking powder, a pinch of salt, rub in with tips of fingers butter size of an egg. Beat 2 eggs very light and add, 1 cup sugar and 1 pint milk and water mixed. Nutmeg or lemon flavoring. Roll out and mark with a cross. Put out on table and rub tops with butter.

Graham Muffins—One cup graham flour, 1 cup white flour, $\frac{1}{4}$ cup sugar, 1 teaspoon salt, 4 teaspoons baking powder. Then add gradually 1 cup milk, 1 egg well beaten, a tablespoonful melted butter. Bake in gem pans.

MRS. TURNBULL.

Graham Gems—One egg, $\frac{1}{4}$ cup white sugar, 2 tablespoons lard, a little salt, 1 cup buttermilk, 1 teaspoon soda, graham flour to make right thickness.

A. KENNEDY.

French Toast—One pint of milk, 2 eggs, pinch of salt; cut bread in slices, dip in preparation and fry.

JENNIE A. DRAKE.

Pop Overs—One cup milk, 1 egg, a cup flour, a little salt. Fill buttered cups half full and bake in hot oven.

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Corn Meal Biscuit—Two eggs, 1 cup sugar, 1 cup sweet milk, 1 tablespoon butter, 1 cup corn meal, flour to make like biscuit. Roll out to $\frac{1}{2}$ inch thickness and bake in quick oven.

Graham Bread—Half cup brown sugar, $\frac{1}{2}$ cup molasses, $3\frac{1}{2}$ cups warm water, 2 cups corn meal, 3 cups graham flour, $\frac{1}{2}$ cup currants, little salt, steam 4 hours.

Potato Cakes—Two cups flour, $\frac{1}{2}$ cup melted butter, 2 mashed potatoes, 2 teaspoons baking powder. Mix altogether and roll out as for biscuits. Bake in oven.

Graham Flour Loaf—One egg, 3 cups buttermilk, 1 cup yellow sugar, 1 teaspoon soda, a pinch of salt. Stir graham flour to the stiffness of a sponge cake and bake 1 hour.

MRS. GEO. TAYLOR.

“He that banquets every day
Never makes a meal.”

PIES.

Mince Meat, (Excellent)—About $\frac{1}{2}$ lb. when cooked of beef, (boil in hot water until tender, let cool and chop fine,) $\frac{1}{2}$ lb. of suet, $\frac{1}{2}$ lb. of mixed peel, about $1\frac{1}{2}$ lbs. raisins, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. dates, $\frac{1}{4}$ lb. figs, $\frac{1}{2}$ lb. nuts different kinds, 2 teaspoons salt and sprinkle of pepper, $1\frac{1}{2}$ lbs. brown sugar or to taste, about 3 teaspoons mixed spices, 1 teaspoon cinnamon, $\frac{1}{2}$ nutmeg, moisten with 1 cup raspberry vinegar or any kind of fruit, grated rind and juice of lemon. Pack in jars. To make pies take $\frac{1}{2}$ bowl, add 2 apples chopped and other fresh or preserved fruit. More sugar if desired.

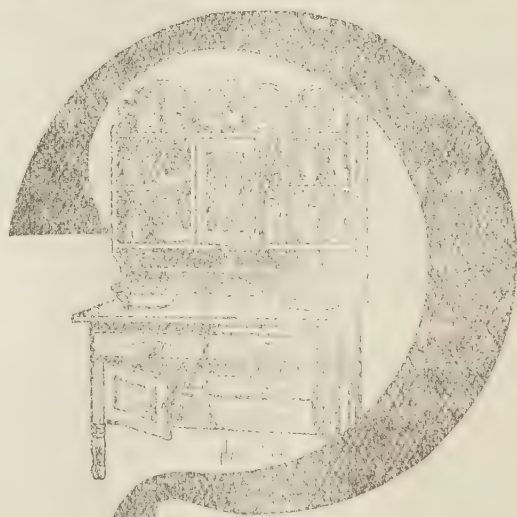
Mince Meat (Excellent)—Three lbs. seeded raisins, 3 lbs. currants, 6 lbs. apples chopped fine, 3 lbs. meat boiled and chopped fine, (about 5 lbs. before boiling), $1\frac{1}{2}$ lbs. chopped suet, $\frac{1}{2}$ lb. peel, 2 lbs. brown sugar. For spices 2 heaping tablespoons ginger, about the same quantity of mixed spices, say cinnamon, allspice and cloves. Add 1 quart of raspberry vinegar and a little water. Put in jars or in a large crock.

MRS. W. B. CASWELL.

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**QUESTION
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Mince Meat—Boil 3 lbs. beef until very tender, then chop fine and mix with 1 lb. of beef suet chopped fine, 5 lbs. apples chopped, 2 lbs. raisins, 2 lbs. currants, 2 tablespoons cinnamon, 1 tablespoon each of mace and cloves, 1 nutmeg grated, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon salt, $2\frac{1}{2}$ lbs. sugar, 1 quart of sweet cider. Have the cider boiling hot when poured over. Keep in a cool place.

MRS. A. RUSSELL.

Mince Meat—Four and a quarter lbs. stoned raisins, 1 lb. currants, 5 lbs. beef and pork, mixed; $4\frac{1}{2}$ lbs. chopped apples, 1 quart syrup, cinnamon, cloves and allspice, 3 pints boiler cider, sugar to taste.

Lemon Pie—Rind and juice of 1 lemon, 1 cup granulated sugar, 1 cup cold water, grated potato size of an egg, piece of butter size of a hickory nut, 3 eggs, white of 1 egg for top.

MRS. McCUTCHEON.

Lemon Pie—Three eggs, 2 cups sugar, 2 cups water, 2 tablespoons cornstarch, 2 lemons, grated outside of lemon, squeeze the juice out, then boil altogether. Add cornstarch dissolved last.

MRS. R. E. BUTLER.

Cream Pie—Two eggs, $\frac{1}{2}$ cup white sugar, 1 tablespoon cornstarch and 1 of flour, $1\frac{1}{2}$ cups milk, speck of butter and flavoring.

A. KENNEDY.

Chocolate Pie—One coffee cup milk, 1 teaspoon grated chocolate, $\frac{3}{4}$ cup sugar, yolks of 3 eggs. Heat chocolate and milk together. Add sugar and yolks of eggs beaten to cream. Flavor with vanilla. Bake with under crust, spread meringue of the whites over top.

MRS. MITCHELL.

Currant Pie—Beat 1 egg very light, add 1 cup of sugar, beat and add 1 tablespoon of flour and 1 cup of ripe red currants. Bake with an under crust only.

MRS. E. J. DICK.

Mock Cherry Pie—One-half cup raisins chopped fine, 1 cup cranberries cut in halves, 1 cup sugar, pinch of salt, 1 teaspoon vanilla, 1 tablespoon flour, $\frac{1}{2}$ cup boiling water. Cook for a few minutes on stove. Put between paste.

MRS. NESS.

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Softens the Water
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RICHARDS PURE SOAP IS MADE WITHOUT NAPHTHA OIL

Lemon Raisin Pie—One cup chopped raisins, seeded; juice and grated rind of 1 lemon, 1 cup cold water, 1 cup sugar, 2 tablespoons flour, 2 tablespoons butter. Bake with 2 crusts.

Banana Pie—Have shell cold. Make custard of 2 cups milk, 1 tablespoon sugar, 1 tablespoon cornstarch, yolk of 1 egg. Cook till thick. Slice 1 banana in custard, pour in shell. When cold slice another banana on top. Spread with beaten white of egg.

Currant Pie filling—Wash and clean nice dried currants and cook with plenty of water to cover for 10 minutes. Add sugar to taste and thicken with flour.

Pumpkin Pie without Eggs—One and a half cups pumpkin, cooked; $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 1 teaspoon cornstarch, 1 tablespoon butter, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, a little salt.

MRS. MITCHELL.

“The proof of the pudding lieth in the eating.”

PUDDINGS.

Plum Pudding—Eight eggs, 2 lbs. currants, 2 lbs. raisins, 1 lb. suet, 3 nutmegs, 3 cups sugar, 3 teaspoons mixed spices, 2 teaspoons baking powder, a little vanilla, $\frac{1}{2}$ lb. mixed peel, $\frac{1}{2}$ loaf bread, grated, equal amount of flour, mix with milk. Steam 5 hours.

MRS. W. LANE.

MAGIC BAKING POWDER

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Brown Suet Pudding—One cup molasses, 1 cup sweet milk, 1 cup suet, 1 cup raisins, $\frac{1}{2}$ cup currants, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ tea soda, salt and spice to taste. Steam 2 hours.

MRS. E. HENDERSON.

Graham Pudding—Two cups of graham flour, 1 cup of molasses, 1 cup raisins, 1 cup sweet milk, 1 teaspoon baking soda. Steam 3 hours. Mix molasses and milk first, then add the soda dissolved in hot water, add sugar to taste. Eat with the following sauce: 3 large spoonfuls of flour, sweeten with 1 cup white sugar, dissolve with cold water, pour on sufficient boiling water, flavor with 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon ratafia and 1 teaspoon butter. Do not let boil again.

MRS. J. E. BAKER.

Chocolate Bread Pudding—Two cups stale bread crumbs, 1 quart scalded milk, 2 oz. unsweetened chocolate or 4 tablespoons cocoa, $\frac{3}{4}$ cup sugar, 2 eggs, $\frac{1}{4}$ tablespoon salt. Soak bread in milk until cold, melt chocolate in dish over hot water, add sugar and enough milk from the bread and milk to make it pour, add to mixture with salt and eggs slightly beaten, turn into a buttered pudding dish, place in a pan of hot water and bake 1 hour in a moderate oven. Serve with cream and sugar.

MRS. W. A. RUSSELL.

Fry's Favorite Pudding—One cup coffee sugar, 1 egg, butter size of walnut, $\frac{1}{2}$ cup sweet milk, 2 tea-spoonful baking powder, flour to make stiff batter. Take any kind of canned fruit, put a spoonful in the bottom of 6 or 8 cups according to size, then drop in a large spoonful of batter. Put in a steamer and let steam one-half hour without lifting the lid. Eat with cream and sugar.

Carrot Pudding—One cup brown sugar, 1 cup grated potato, 1 cup currants, 1 cup raisins, 1 cup suet, 1 cup grated carrot, $\frac{1}{2}$ teaspoon soda dissolved in a little water, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg. Flour to make a good stiff dough. Steam 3 hours.

MRS. M. E. LONG.

Carrot Pudding—One and a half cups flour, 1 cup sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1 cup potatoes grated, 1 cup carrots grated, 2 medium sized apples grated, a pinch of salt, 1 teaspoon soda. Steam or boil 3 hours.

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Plain Fruit Pudding—One cup suet, or $\frac{3}{4}$ cup butter, 2 eggs, 1 cup raisins, 1 cup currants, $\frac{1}{2}$ cup molasses, 1 cup sweet milk, $\frac{3}{4}$ cup sugar, 2 teaspoons baking powder, 1 teaspoon each cinnamon and nutmeg, $2\frac{1}{2}$ cups flour and a little salt. Steam about 3 hours.

A. VANSTONE.

Fig Pudding—Two cups figs scalded and chopped fine, 1 cup suet chopped fine, 1 cup sugar, 1 cup milk, (pinch salt), 2 cups flour, 3 heaping teaspoons baking powder. Steam 4 hours.

MRS. J. MANN.

Fig Pudding—One-half lb. suet, 1 lb. chopped figs, 1 lb. bread crumbs, $\frac{1}{2}$ lb. sugar, 1 egg, 1 nutmeg, $\frac{1}{2}$ teaspoon baking soda, milk enough to moisten, 1 cup flour. Steam 3 hours.

MRS. R. J. FRAYNE.

Orange Pudding—One cup sugar, $\frac{1}{2}$ cup rolled crackers, 2 eggs, $\frac{1}{2}$ tablespoon butter, grated rind and juice of 1 orange, 1 quart milk. Bake like custard and serve cold.

Sauce for Pudding—One cup milk, $\frac{1}{2}$ cup water, small piece butter, 2 dessert spoons white sugar, speck salt, a level dessert spoonful cornstarch.

MRS. R. I. FRASER.

Brown Betty—Pare and core as many apples as you need, slice very thin or put through a chopper. Butter a dish, place a layer of apples and then one of bread crumbs, a few bits of butter, sprinkle with white sugar and grate a little nutmeg and repeat this until the dish is full. Finish with bread crumbs. Serve with cream sauce.

Queen's Pudding—Two cups stale bread crumbs, yolks of 2 eggs, 1 quart milk, $\frac{1}{2}$ cup sugar, 2 level tablespoons sugar, jelly. Soak the crumbs in cold water until soft, then drain. Beat egg yolks slightly and add the milk and sugar to bread crumbs. Pour into a buttered baking dish and bake in a moderate oven until firm. When cold spread with jelly and cover with meringue of whites of eggs.

Christmas Pudding (Without Eggs)—One and a half lbs. stoned raisins, $1\frac{1}{2}$ lbs. currants, $\frac{1}{2}$ lb. peel candied, $\frac{1}{2}$ lb. chopped almonds, $1\frac{1}{2}$ lbs. flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon baking soda, 1 lb. fine suet, 2 cups of brown sugar, $\frac{1}{2}$ teaspoon each of nutmeg and cinnamon, juice of 1 orange, $\frac{1}{2}$ cup grated carrot, mix with water or milk, pretty stiff, not too much so. Put in cloth, boil or steam 5 or 6 hours any time before Christmas, leave in cloth, hang up until required, then steam $\frac{3}{4}$ hours when it will turn out without a break. Be sure and leave room in cloth for expansion. Serve with sauce.

MRS. E. HEALY.

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Apple Pudding—Rub dish with butter, put in a layer of finely sliced apples, sprinkled with sugar, then a layer of bread crumbs, another layer of apples; lastly the crumbs, pour over a cup of milk, 1 egg, $\frac{1}{2}$ cup of sugar, a little nutmeg, dot with butter, bake slowly. Serve with cream.

English Plum Pudding—Two lbs. raisins, 2 lbs. currants, $\frac{1}{2}$ lb. sliced citron, 2 lbs. bread crumbs, 2 lbs. chopped suet, juice and grated rind of 3 lemons, 6 eggs, 2 lbs. brown sugar, 4 grated nutmegs, 1 tablespoon salt, milk. Mix fruit thoroughly then add eggs and milk a little at a time, just enough to make it stick together. Fill bowls, cover tightly with cloths and boil 8 hours.

Corn Starch Pudding—One pint sweet milk in a pan, when ready to boil add 3 tablespoons sugar, then 2 tablespoons corn starch, dissolved in a little milk; a little salt and yolks of 2 eggs, when boiled flavor with vanilla, add stiffly beaten whites of 2 eggs, pour into cups and put in a cool place. Serve with cream. For a change it is nice to leave $\frac{1}{3}$ of the pudding and add $\frac{1}{2}$ cake chocolate dissolved in milk, put a layer of this on top of other in each cup.

MRS. B. GRIFFIN, Hamilton.

Caramel Pudding—One and a half cups yellow sugar, brown in saucepan, add $\frac{1}{2}$ cup boiling water and let dissolve, then add 1 pint sweet milk and a little salt and 2 dessert spoonsful corn starch, cook until thickens. Put in a wet bowl to cool, turn out and serve with milk.

MRS. J. G. KARN.

Economical Pudding—Put 6 large or 12 small cooked potatoes through a collander, beat 4 eggs, mix with pint of milk, stir in the potatoes, 6 ozs. sugar and flavoring. Put in a buttered dish and bake $\frac{1}{2}$ hour.

Fruit Pot Pie—Take juice from cherries, berries or any kind of fruit and bring to boil with sugar to sweeten. Make batter as for dumplings and drop from spoon.

Ginger Pudding—Five eggs, 2 cups sugar, 2 cups butter, 4 cups flour, 1 cup molasses, 1 cup sour milk, 1 teaspoon soda, ginger and allspice to taste. Bake in a pan or steam in a mold.

Sauce for above—Half pint molasses, pint sugar, $\frac{1}{2}$ pint butter, ginger to taste and a little water. Boil altogether until sauce becomes like thin cream.

Hard Times' Pudding—Half pint molasses, $\frac{1}{2}$ pint water, 2 teaspoons soda, 1 teaspoon salt. Thicken with flour enough to make batter. Put in a pudding bag, allowing plenty of room to rise, and boil 3 hours,



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Sauce for above—Two teaspoons sugar, lump of butter size of walnut, little salt and tablespoon of flour. Thoroughly mix and pour on boiling water, stirring all the time until desired thickness.

Yorkshire Pudding—Make batter of 5 tablespoons of flour, 1 egg and about pint of milk. Put some of the fat out of the dripping pan into the pudding tin and when boiling hot pour in the batter. Bake in oven for half-hour and set for a few minutes in front of fire under the meat.

Banana Pudding—To 1 quart of scalded milk add the well beaten yolks of 3 eggs, a tablespoonful of corn starch wet with a little cold milk and 1 tablespoonful of sugar. Boil gently until it becomes a smooth thick cream. Peel and slice 3 bananas and lay in the pudding dish and pour the cream over them. Make a meringue with the whites of the eggs beaten stiffly, a little sugar, and some grated lemon peel. Pile this over the cream and bananas and bake in a moderate oven until nicely browned. Serve cold.

Cottage Pudding—One pint flour, 1 cup sweet milk, 1 cup white sugar, 3 tablespoons melted butter, 1 egg, 2 teaspoons cream tartar, 1 teaspoon soda, bake or steam 20 minutes.

MRS. GEO. TAYLOR.

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COOKIES AND SMALL CAKES.

Three eggs, 2 cups granulated sugar, 1 cup lard, 1 cup butter, 1 cup sour milk, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ teaspoon soda, 3 teaspoons baking powder, add enough flour to make as stiff as pie dough. Roll out very thin and sprinkle with sugar. Bake quickly.

MRS. H. V. HUTTON.

Fruit Biscuit—One cup raisins, 1 cup currants, 1 cup sugar, $\frac{1}{2}$ cup buttermilk, butter the size of an egg, 1 teaspoon soda. Flour to roll. Cut in squares.

MRS. J. E. BAKER.

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Oatmeal Macaroons—One tablespoon butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 2 cups rolled oats, 1 teaspoon flavoring. Cream the butter and sugar together, then add the well beaten egg and beat thoroughly. Mix the dry ingredients together and add to the first mixture, beating until thoroughly mixed. Add the flavoring. Drop in small teaspoonsful on a well buttered pan, some distance apart, and bake in a hot oven.

MRS. SYRIE.

Ginger Snaps—Three cups of flour, 2 cups of sugar, 1 cup of butter, 1 nutmeg, $1\frac{1}{2}$ tablespoons of ginger, 1 teaspoon soda, flavor with lemon. Mix with molasses.

MRS. HOSKIN.

Cheese Straws—Six oz. flour, 3 oz. grated cheese, 2 tablespoonsful of butter, 4 tablespoons cream, $\frac{1}{2}$ a level teaspoon salt, $\frac{1}{2}$ salt spoon of pepper, $\frac{1}{4}$ salt spoon nutmeg and a little cayenne. Mix all these ingredients to a firm paste with a wooden spoon. Knead well and roll out $\frac{1}{8}$ of an inch thick. With a sharp knife cut in straws about 6 inches long and $\frac{1}{4}$ of an inch wide. Bake in a moderate oven until a light straw color. These cheese straws are delicious served with salads of all kinds.

Spice Nuts—Two eggs, 1 cup sugar, $\frac{1}{2}$ cup lard, 1 cup currants, 1 teaspoon cinnamon, nutmeg or spices to suit, 2 teaspoons of baking powder and flour enough to make it stiff. Roll in little balls and flatten with fork.

Currant Cookies—Two cups brown sugar, $\frac{2}{3}$ cup of lard and butter mixed, 1 cup currants, 2 eggs, $\frac{3}{4}$ cup sour cream, 1 small teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon of vanilla, a little nutmeg, flour to thicken.

MRS. E. HENDERSON.

Ginger Cookies—Two cups of molasses, 2 cups of sugar, 2 eggs, 1 teaspoon of ginger, 2 tablespoons of soda. Mix stiff.

MRS. E. W. FEATHERSTON, Woodstock.

Violas' Cookies—Two eggs, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, nutmeg to taste, 1 cup butter. Roll and sprinkle with sugar.

MRS. HARRY BOND.

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Lemon Biscuit—Two cups butter or butter and lard mixed, 2 eggs, $2\frac{1}{2}$ cups white sugar, 1 pint sweet milk, 5 cents worth baking ammonia, pulverized; 5 cents worth of oil of lemon, flour enough to make soft dough, roll out, cut in square cakes and bake in hot oven.

MRS. RIDDOLLS.

Ginger Drop Cakes—One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, 1 cup molasses, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, a pinch of salt, a little nutmeg, 1 teaspoon soda.

”

MRS. H. V. HUTTON.

Scotch Short Bread—One egg, $\frac{3}{4}$ lb. flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ lb. butter, 1 teaspoon baking powder, cut in squares and bake in hot oven to light brown.

MRS. McCUTCHEON.

Walnut Wafers—Half lb. brown sugar, $\frac{1}{2}$ lb. walnut meat slightly broken but not chopped, 6 tablespoons flour, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{8}$ teaspoon salt, 2 eggs. ,

A. KENNEDY.

Fruit Oatmeal Cookies—One and a half cups sugar, $1\frac{1}{4}$ cups lard and butter mixed, $\frac{2}{3}$ cup sour milk or warm water, 2 cups flour, 3 cups fine oatmeal, 2 lbs. chopped dates, 1 teaspoon soda, pinch of salt.

MRS. TURNBULL.

Hermits—Two eggs, $\frac{3}{4}$ cup of lard, $\frac{3}{4}$ cup of butter, 1 cup white sugar, $\frac{1}{2}$ cup sour milk and 1 scant teaspoon soda or $\frac{1}{2}$ cup sweet milk and 1 teaspoon soda and 2 of cream tartar, 1 cup chopped raisins, 1 cup chopped walnuts, 2 cups flour, 2 cups oatmeal. Bake in patty tins.

MRS. ABERNETHY.

Kisses—Whites of 2 eggs, beaten till they stand up, add a scant cup of white sugar, 1 level tablespoon of cornstarch. Set in a pan of boiling water and cook till cornstarch is done, then add cocoanut till stiff, then drop on buttered paper. Bake in slow oven. Flavor with vanilla.

Trilby—One cup butter and lard, $\frac{3}{4}$ lard and $\frac{1}{4}$ butter; 1 cup brown sugar, $\frac{1}{2}$ cup sour milk, 1 small teaspoon soda, dissolved in milk; 2 cups standard oatmeal, 2 cups sifted flour, roll very thin and cut with small cake cutter, when rolling sprinkle board with half flour and half oatmeal.

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FILLING—Chop fine 1 lb. of dates, $\frac{1}{2}$ cup granulated sugar, $\frac{3}{4}$ cup water and cook until thick. MRS. HOSKIN.

Cocoanut Cookies—One cup butter, 2 cups sugar, 2 eggs, 1 cup grated cocoanut, 2 teaspoons baking powder, flour enough to roll. Roll very thin. Bake quickly but do not brown.

MRS. J. HUTCHINSON.

Fruit Cookies—Three eggs, 1 cup butter, 1 cup raisins, seeded and chopped fine; 1 cup currants, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup golden syrup, 1 tablespoon spice, 1 teaspoon soda dissolved in hot water. Flour to make a stiff dough.

MRS. E. HARLEY, Toronto.

Short Bread—One cup butter, 1 cup lard melted, $\frac{3}{4}$ cup brown sugar, 3 cups flour, add as much more flour so as to make them roll nicely. Knead it good, cut in squares, bake in moderate oven.

MRS. J. HUTCHINSON.

Cocoanut Drops—Two eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, 2 cups flour and 2 teaspoons baking powder, 4 tablespoons sweet milk, 10 cents worth cocoanut. Drop 1 teaspoon on buttered tins and bake quickly.

MRS. J. G. KARN, Woodstock.

Cocoanut Macaroons—Whites of 3 eggs beaten very light, stir in 1 cup of granulated sugar, put on stove in double boiler, allow to cook until it begins to stick then stir in $2\frac{1}{2}$ cups of cocoanut, 2 tablespoons corn starch, a pinch of salt, flavor with vanilla. Drop on buttered tins and bake in quick oven until brown.

MRS. J. HUTCHINSON.

Drop Cookies—Three eggs, $1\frac{1}{2}$ cups golden sugar, 1 scant cup butter, 3 cups flour, 1 lb. of dates cut fine, 1 teaspoon soda dissolved in a tablespoon warm water, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ground cloves, $\frac{1}{2}$ a nutmeg. Drop in teaspoonful on a buttered tin and bake in a moderate oven.

MRS. M. E. LONG.



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CAKES.

Marble Cake—Light Part—White sugar, $1\frac{1}{2}$ cups; butter, $\frac{1}{2}$ cup; sweet milk, $\frac{1}{2}$ cup; baking powder, 2 teaspoons; whites of 4 eggs, flour, $2\frac{1}{2}$ cups. **Dark Part**—Brown sugar, 1 cup; molasses, $\frac{1}{2}$ cup; butter, $\frac{1}{2}$ cup; sour milk, $\frac{1}{2}$ cup; soda, $\frac{1}{2}$ teaspoon; yolks of 4 eggs, cloves, allspice, cinnamon and nutmeg of each $\frac{1}{2}$ teaspoon sifted in $2\frac{1}{2}$ cups flour. When each part is ready drop a spoon of dark and then a spoon of light over the bottom of dish in which it is going to be baked and so proceed to fill up the dish dropping the light on dark and continue with the different layers.

Lady Cake—One half cup butter beaten to a cream, 1 cup white sugar added slowly, $\frac{3}{4}$ cup cold water, 2 cups flour. Beat well and stir half the whites 4 eggs already beaten, then add 1 cup chopped walnuts, or $\frac{3}{4}$ cup sliced peel, add remainder of whites of eggs, 1 teaspoon baking powder and bake in moderate oven.

A. VANSTONE.

Marbled Chocolate Cake—One half cup butter, 1 cup sugar beaten to a cream, $\frac{1}{2}$ cup sweet milk, 2 small cups of flour, 2 teaspoons baking powder, whites of 4 eggs beaten to a froth added last. Take 1 cup of this mixture and add to it 5 tablespoons grated chocolate, wet with milk, flavor with vanilla. Put layer of white batter in a pan and drop chocolate batter with a spoon, pour over remainder of white batter and bake.

MRS. W. J. VERITY.

Feather Cake—Two cups flour, 2 teaspoons baking powder, 1 cup sugar. Drop 1 egg in teacup and fill with sweet milk. Butter size of an egg, 1 teaspoon vanilla. Put altogether and beat thoroughly.

MRS. GEO. CHURCH.

Brown George—Yolks of 2 eggs, $\frac{1}{2}$ cup sugar, butter size of an egg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup warm water, cinnamon and cloves, 1 teaspoon each of soda and cream of tartar, 2 cups of flour, not quite full. **Filling**—Icing sugar, milk, cocoa, vanilla and pineapple if you like.

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Phila. Chocolate Cakes—Half cup sweet milk, $\frac{1}{4}$ cup cocoa, boil till thick then cool. 1 cup sugar, 3 tablespoons butter, 1 egg, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon vanilla, stir in cocoa last.

MRS. C. M. SMITH.

White Fruit Cake—One cup butter, 2 cups sugar, $\frac{3}{4}$ cup sweet milk, whites of 6 eggs, $1\frac{1}{2}$ teaspoons baking powder, 1 lb. blanched almonds, 2 lbs. citron peel. Beat butter and sugar together then add milk, next stir in flour baking powder mixed in it, then add eggs beaten to a stiff froth, when well mixed stir in citron sliced, rubbed well with flour, almonds sliced. Bake 2 hours. If cooked in a large cake for icing, beat up yolks, stir in pulverized sugar until thick enough. Flavor with essence almonds.

MRS. R. I. FRASER.

Xmas Cake—Three cups of raw sugar, 3 dessert spoons of mace, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, 6 eggs, $\frac{1}{2}$ lb. shelled walnuts cut up fine, 2 dessert spoons baking powder, 1 cup of milk, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of lard, $\frac{1}{2}$ candy orange peel, $\frac{1}{2}$ candy lemon peel, cut fine. Mix in enough flour to make stiff dough. Bake in moderately hot oven. Make icing for top with cream and icing sugar.

MRS. W. H. MEATES.

Fruit Cake—Twenty-five cents worth of currants, 25 cents worth of raisins, 1 lb. of butter, $\frac{1}{2}$ lb. of peel, 10 cents worth of nuts, 1 tablespoon of lard, 6 eggs, $2\frac{1}{2}$ cups of golden sugar, 1 teaspoon of black pepper, 2 tablespoons of syrup, 1 tablespoon of cinnamon, nutmeg, 1 teaspoon soda dissolved in tablespoon of hot water or sour milk. Flour to make a good stiff dough.

MRS. LONG.

Jersey Lily Cake—Half cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, $\frac{1}{2}$ lb. seeded raisins, $\frac{1}{2}$ cup walnuts, chopped fine; 2 eggs. Do not mix raisins and nuts in cake. Put part of butter in pan, then put in fruit, then rest of batter, 1 teaspoon vanilla. Bake to a light brown. If dates are liked put in instead of raisins and sprinkle with flour before putting in cake.

MRS. ABERNATHY.

Poor Man's Cake—One cup sugar, 1 cup raisins, 1 cup sour milk, $\frac{1}{2}$ cup lard or butter, 1 teaspoon soda, a little salt and nutmeg, 2 cups flour.

MRS. GEO. CHURCH.

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King Edward Cake—Three eggs, 2 small cups yellow sugar, 2 table-
spoons molasses, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1
teaspoon cloves, 1 nutmeg, 2 large cups flour, 1 cup chopped raisins.
Put 1 spoon of cloves or cinnamon in icing and brown.

MRS. MISENER.

Fruit Sponge Cake— $\frac{3}{4}$ cup grape jelly, 1 egg, 1 cup cur-
rants, $\frac{3}{4}$ cup shortening, $\frac{3}{4}$ cup yellow sugar, 1 piece lemon peel, 1
piece orange peel, 1 cup sour milk, 1 teaspoon soda. Sift teaspoon
baking powder in flour enough to make good batter.

MRS. SHAPLEY.

Delicate Cake—Six eggs, whites only; 1 cup butter, $\frac{1}{2}$ cup sweet
milk, $\frac{1}{2}$ cup corn starch, $2\frac{1}{2}$ cups flour, 2 cups sugar, 3 heaping tea-
spoons of baking powder, flavor with lemon and vanilla.

MRS. C. VERITY.

Devil's Food—First Part—One cup brown sugar (New Orleans), $\frac{1}{2}$
cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 1 small teaspoon soda, flavor with
vanilla, 3 cups flour. Second Part—One cup brown sugar, 1 cup grated
chocolate, $\frac{1}{2}$ half cup sweet milk. Heat untill melted and stir into
first part. Bake in layers.

Filling—Two cups brown sugar, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup butter. Boil
10 minutes. Cake really makes 4 layers.

Date Cake—One cup chopped dates, 1 cup yellow sugar, 1 cup butter-
milk, $\frac{1}{2}$ cup butter, 1 egg, $1\frac{1}{2}$ teaspoons soda, a little bit of nutmeg, 1
tablespoon molasses, 2 cups flour, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon
cinnamon.

MRS. FRED. CORRIGAN.

Delicious Cake—One cup sugar, $\frac{1}{2}$ cup butter creamed, $\frac{1}{4}$ teaspoon
salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, same of nutmeg, 1 cup
raisins. Dissolve 1 teaspoon soda in a little warm water and stir it in
1 cup sour apple sauce letting it foam over. Beat altogether thoroughly,
add $1\frac{3}{4}$ cups of flour sifted 3 times. Bake in cake dish.

MRS. M. A. HOWELL.

Joe Cake—Two eggs, 2 cups brown sugar, $\frac{1}{2}$ cup butter good meas-
ure, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup sweet milk, 1 teaspoon baking
soda, 1 teaspoon baking powder, 1 tablespoon lemon, 1 piece lemon peel,
a little nutmeg, flour to stiffen but not too stiff.

MRS. J. E. BAKER.

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Fancy Macaroons—The white of 1 egg, $\frac{1}{2}$ cup icing sugar, $\frac{1}{2}$ cup of cocoanut. Beat the white of the egg until frothy but not too stiff, add a little of the sugar at a time until all is used and then add cocoanut. Drop on paper in a pan. When baked lay on a damp cloth when they will be easily removed.

MRS. R. W. MILBURN.

Currant Cake—Two cups of coffee sugar, 1 cup of butter, 1 cup of sweet milk, 4 eggs, 1 teaspoon of soda, 2 teaspoons cream of tartar, 2 cups of currants, cinnamon. Flour enough to make a thick batter.

MRS. GEO. W. MARKLE.

Roxbury Cakes—Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $1\frac{1}{2}$ cups sifted flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda, grating of nutmeg. Beat yolks of eggs, add sugar, then butter, molasses, sour milk, then dry ingredients. Fold in whites of eggs, then $\frac{1}{2}$ cup raisins and $\frac{1}{2}$ cup walnuts broken small. Bake in small tins or loaf. Cover with boiled icing and decorate with walnuts.

Strawberry Cake—One and a half cups flour, 3 eggs, 1 cup coffee sugar, 1 cup strawberries, $\frac{1}{2}$ cup butter (scant), 1 teaspoon soda (scant).

MRS. R. J. FRAYNE.

Apple Sauce Cake—One and a half cups brown sugar, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups apple sauce, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup raisins chopped fine. Put soda in sauce. Bake in a long tin.

MRS. MILBURN.

Hickory Nut Cake—Three eggs beaten separately, 2 cups chopped hickory nuts, 1 cup granulated sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder.

MRS. FRED. READ.

White Cake—One and a half cups granulated sugar, 5 tablespoons melted butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, whites of 3 eggs. Flavor to taste. Stir butter and sugar together, add milk and flour, sifted with baking powder, add eggs well beaten and flavor last. Beat well before putting in tin.

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Chocolate Cake—Custard Part—One cup of grated chocolate, $\frac{1}{2}$ cup sweet milk, 1 cup brown sugar, yolk of 1 egg, 1 teaspoon vanilla. Stir altogether in a granite saucepan, cook slowly and set away to cool.

Cake Part—One cup brown sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup sweet milk, 2 eggs. Cream the butter, sugar and yolks of eggs, add milk, sifted flour and whites of eggs beaten stiff. Beat altogether and then stir in the custard. Lastly add a teaspoon of soda dissolved in a little warm water.

MRS. J. JAS. ROBERTS.

Charlotte Cake—Four eggs, $1\frac{1}{2}$ cups sugar, 1 cup currants, 3 cups of flour, 2 teaspoons of baking powder, lemon peel, $\frac{3}{4}$ cup butter, mix very stiff.

MRS. HOSKIN.

Spice Cake—One and a half cups sugar, $\frac{1}{2}$ cup butter, 2 cups chopped raisins, 3 eggs, half nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 teaspoons baking powder, 2 cups flour. Mix rather stiff.

MRS. HOSKIN.

Loaf Nut Cake—One cup raisins, 1 cup walnuts, 1 large cup sugar. $\frac{1}{2}$ cup milk, large $\frac{1}{2}$ cup butter, 2 cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 2 eggs. May use baking powder if you wish.

E. GERTRUDE VERITY.

Hermit Drop Cakes—Two cups light brown sugar, 1 cup butter, 4 eggs well beaten, 1 cup currants or chopped raisins floured, 1 teaspoon soda in 2 tablespoons of sour milk, 1 teaspoon each of cloves, cinnamon and nutmeg, 2 cups flour, 1 cup chopped nuts. Drop from a spoon far apart in a shallow tin and bake in a quick oven.

A. E. ROUNDS.

Fruit Cake—Six lbs. currants, 4 lbs. raisins, $2\frac{1}{2}$ lbs. butter, $2\frac{1}{2}$ lbs. sugar, $2\frac{1}{2}$ lbs. flour, 1 lb. lemon peel, 1 lb. almonds. Season to taste with ginger, allspice and mace. Two doz. eggs, 2 teaspoons soda. This makes 18 lbs. of cake, double this recipe for a very large cake.

MRS. J. E. BAKER.

Date Oatmeal Cake—One cup coffee sugar, $\frac{3}{4}$ cup butter, 1 cup buttermilk, 1 teaspoon soda, $1\frac{1}{2}$ cups oatmeal, $1\frac{1}{2}$ cups flour, 1 lb. dates, stones removed and floured.

MRS. TURNBULL.

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Buttermilk Cake—One cup raisins, 1 cup currants, 1 cup coffee sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ teaspoons soda, $1\frac{1}{2}$ cups buttermilk, 3 cups flour, lemon peel or flavor to suit.

MRS. TURNBULL.

Five O'clock Tea Cake—One heaping cup granulated sugar, 2 cups flour with 2 teaspoons baking powder sifted in, $\frac{1}{2}$ cup butter, break 2 eggs in then fill cup with sweet milk, half teaspoon extract. Add all to the sugar and flour and beat altogether for 5 minutes. Bake in long tin turn out and ice. Cut in cubes. Very nice.

MRS. HAYFORD, Lewiston, Maine.

Dark Cake—One egg, 1 cup brown sugar, $\frac{1}{2}$ cup black strap, 1 teaspoon soda, mix soda with black strap, 1 cup cold water, large tablespoon of butter and lard mixed, 1 teaspoon vanilla, $2\frac{1}{2}$ cups of flour.

MRS. G. W. MARLATT.

White Cake—One egg, 1 cup granulated sugar, 2 tablespoons butter, mixed with the sugar; 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour.

MRS. G. W. MARLATT.

Layer Cake—Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 eggs beaten separately, 3 teaspoons baking powder, 3 cups of flour, add whites with last cup of flour. This recipe makes a good layer cake, also 8 or 10 drop cakes.

E. GERTRUDE VERITY.

French Cream Cake—Three eggs and 1 cup sugar beaten to a cream, stir 1 teaspoon baking powder into $1\frac{1}{2}$ cups of flour, sift the flour in, stirring all the while in one direction. Bake in 2 thin cakes, split the cakes while hot and fill in the cream prepared in the following manner: to 1 pint of new milk add 2 tablespoons cornstarch, 1 beaten egg and $\frac{1}{2}$ cup sugar, stir while cooking and when hot, put in butter size of an egg and flavor with vanilla, lemon or pine apple. Make the custard in double boiler.

MISS MANN.

Mahogany Cake—Half cup chocolate cooked in half cup sweet milk, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup sweet milk, 3 eggs, well beaten; 1 teaspoon soda dissolved in a little sour milk.

MRS. McCUTCHEON.

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Pork Cake—One lb. of fat pork, 1 lb. raisins, 1 lb. currants, $\frac{1}{2}$ lb. lemon peel, 1 pint syrup, 1 lb. sugar, 1 pint hot water and spices to suit the taste. Put fat pork and hot water together, then add the fruits and 1 teaspoon of soda.

MRS. F. THOMPSON.

Raisin Cake—Three eggs, $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups sugar, 1 cup sweet milk, 1 cup raisins, 2 teaspoons baking powder, vanilla to taste, flour to thicken.

MRS. C. COWHERD.

Cocoa Cake—Two eggs, whites and yolks beaten separately; $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup of butter, 1 cup of sour milk, 1 teaspoon soda, 2 cups flour, $\frac{3}{4}$ cup of dry cocoa, 1 teaspoon vanilla.

Raspberry Cake—One cup brown sugar and $\frac{1}{2}$ cup melted butter, beaten to a cream, 2 eggs, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup preserved berries, beat altogether; then add 1 teaspoon soda dissolved in 3 tablespoons sour milk, then 2 cups flour or enough to make quite a stiff batter.

Date and Nut Cake—Two eggs, 1 cup brown sugar, 1 lb. dates chopped fine, 5 cents worth of chopped walnuts, $1\frac{1}{2}$ teaspoons vanilla, 1 teaspoon soda, 1 cup sour milk, $\frac{3}{4}$ cup shortening, ($\frac{3}{4}$ lard $\frac{1}{4}$ melted butter); flour enough to make like fruit cake.

MRS. McLAUGHLIN.

Minute Cake—Take 3 eggs, beat 2 minutes; add $1\frac{1}{2}$ cups white sugar, beat 2 minutes, 1 cup flour, beat 2 minutes, $1\frac{1}{2}$ cups cold water, beat 1 minute, 1 cup flour, 2 teaspoons baking powder, beat 2 minutes. Put the cake in 4 jelly tins.

MRS. CULP.

Diabolo Cake—Two eggs, yolks and whites separated; $1\frac{1}{2}$ cups coffee sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 teaspoon soda, $\frac{3}{4}$ cup dry cocoa, 1 cup or more of flour, 1 teaspoon vanilla. Beat eggs, sugar and butter together, then add soda and sour milk, also vanilla, then flour, then cocoa, then beat up the whites and add them, making it as stiff as a layer cake icing; $1\frac{1}{2}$ coffee sugar, half cup milk, a piece of butter, boil until it strings, beat into it the white of an egg which is beaten stiff.

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Mrs. Fry's Doughnuts—One heaping cup of white sugar, 2 eggs, 4 large spoons of butter or lard melted, 1 cup sweet milk, a little nutmeg, 2 teaspoons baking powder in flour. Roll out half an inch thick, cut with doughnut cutter and fry in hot lard. Take 2 lbs. of lard and have it boiling hot before putting in doughnuts. To keep them moist put them in a covered crock.

Walnut Loaf—Four cups flour after sifting, 4 teaspoons baking powder, 1 cup walnuts, chopped coarsely; $\frac{3}{4}$ cup brown sugar, 1 cup of sweet milk, 1 egg, 1 teaspoon salt. Mix dry ingredients together except sugar, then add milk, egg and sugar, let stand in a warm place 20 minutes and bake 30 or 35 minutes.

MRS. M. A. COLQUHOUN.

Johnny Cake—One cup sour milk, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup of butter, 1 cup of flour, 1 small teaspoon of soda, stirred in the milk; 1 teaspoon baking powder in the flour, corn meal to thicken.

MRS. D. B. PHILLIPS, Cainstown, Ont.

Mocha Cake—One cup granulated sugar, $\frac{1}{2}$ cup butter rubbed to a cream to gether; $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, last of all whites of 4 eggs beaten stiff. Bake in a shallow tin. Blanche and chop $\frac{1}{2}$ lb. of almonds and brown in the oven, 2 cups pulverized sugar, 2 tablespoons of butter, mix with 1 tablespoon of vanilla and water. Cut cake in square pieces and spread each piece with icing and roll in the nuts.

MRS. R. J. EACRETT.

Doughnuts—Two cups of brown sugar, 1 cup buttermilk, $\frac{1}{4}$ cup sour cream, 1 egg, 1 teaspoon nutmeg, baking soda; make into a soft dough, roll and cut out.

MRS. I. MILLER.

Cocoanut Puff—Whites of 3 eggs beaten very stiff, add 1 cup sugar and beat over steam until it begins to crust, then take off and add 2 cups cocoanut, 1 good tablespoon corn starch. Flavor with vanilla. Drop on buttered tins and bake in moderate oven.

MRS. W. J. VERITY.

Cup Cake—One cup butter, 1 cup sweet milk, 2 cups brown sugar, 3 eggs, 4 cups flour, $2\frac{1}{2}$ teaspoons soda (small), mixed in flour; $1\frac{1}{2}$ cups raisins, 1 cup currants, 1 teaspoon cinnamon, 1 teaspoon cloves, a little nutmeg if you wish it.

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Spanish Bun—One and a half cups sugar, $\frac{3}{4}$ cup butter, 1 cup sweet milk, 1 teaspoon cinnamon, 2 teaspoons ginger, $\frac{1}{2}$ nutmeg, 2 cups flour, 3 teaspoons baking powder, yolks of 4 eggs. Icing, whites of 4 eggs, beaten stiff, 1 cup sugar, put on and brown.

ANNIE MANN.

Soft Ginger Bread—One egg 1 tablespoon sugar, 1 tablespoon lard, 1 cup molasses, 1 teaspoon mixed spices, $\frac{1}{2}$ teaspoon ginger, 2 cups flour; mix altogether, then add 1 cup boiling water with 1 teaspoon soda.

MRS. MITCHELL.

Cream Puffs—One-half cup of butter melted in 1 cup of hot water, put in a small pan on stove to boil, while boiling stir in 1 cup of flour, take off and let cool, when cold add 3 eggs one after the other without beating, drop on buttered tins, bake in hot oven 20 to 30 minutes, when done fill with whipped cream.

MRS. J. HUTCHINSON.

Rock Cakes—Three-quarter cup butter, $1\frac{1}{2}$ cups brown sugar, 2 eggs, salt and vanilla; $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, mixed together; $\frac{1}{2}$ cup raisins, 1 cup broken walnuts, from 2 to 3 cups flour, according to stiffness preferred. Bake in gem tins, or if real stiff drop on large cake tin.

L. E. DETWILER.

Rock Cakes—One and a half cups butter, $1\frac{1}{2}$ cups sugar, 3 cups flour, 1 teaspoon soda, 2 tablespoons water, 3 eggs, 1 tablespoon mixed ground spices, 2 cups chopped nuts, 1 cup chopped dates, 1 cup chopped raisins. Cream butter thoroughly, add sugar gradually, thin with well beaten eggs, dissolve soda in water and add; sift in flour and spice, add fruit last of all. Drop in small quantities on well greased pan and bake 15 minutes in a moderate oven.

M. E. SYRIE.

Currant Biscuits—Sifter full of flour, 3 teaspoons baking powder, 1 cup sugar, 1 cup butter, 1 cup milk, 1 cup currants, a little nutmeg and salt.

MRS. H. V. HUTTON.

Aunt Dolly Cake—One cup yellow sugar, 1 egg, 1 cup sour cream, 1 teaspoon soda, butter size of an egg, $1\frac{1}{2}$ cups flour.

MRS. GEO. TAYLOR.

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Light Fruit Cake—One cup of butter, 1 cup of sweet milk, 2 cups light brown sugar, whites of 5 eggs, $\frac{1}{2}$ lb. of cocoanut, $\frac{1}{2}$ lb. blanched almonds, $\frac{1}{2}$ lb. of English walnuts, $\frac{1}{2}$ lb. of citron peel cut fine, 3 teaspoons baking powder, $3\frac{1}{2}$ cups flour.

MRS. TAYLOR.

Spice Cake—One cup butter, $1\frac{1}{2}$ cups brown sugar, yolks of 5 eggs, 1 cup of sweet milk, 3 cups of flour, $2\frac{1}{2}$ teaspoons pure baking powder, 1 teaspoon each of cinnamon, cloves and nutmeg. Bake in shallow, square tins in layers, and put together with icing or in 1 loaf.

MRS. CLARK.

"ICINGS AND FILLINGS."

Icing for Layer Cake—Three-quarter cup maple syrup, $\frac{1}{2}$ cup granulated sugar, boil until it strings then pour slowly over the beaten whites of 1 egg, beat well until the proper thickness to spread on cake, chopped walnuts may be added if desired.

MRS. W. J. VERITY.

Fruit Filling for Tarts—One cup of currants, 1 cup of sugar, 1 egg, a tablespoon of water. Mix and bake in the tarts.

MRS. C. M. SMITH.

Icings—One cup almonds chopped, 1 cup raisins, 1 cup sugar, 1 cup water. Boil 20 minutes or more if necessary.

Gelatine Frosting—Half tablespoon gelatine, $\frac{1}{2}$ tablespoon cold water, 1 tablespoon boiling water, 1 cup icing sugar, 1 teaspoon of any flavoring. Put gelatine in the cold water and let stand half an hour, then add boiling water and stir until gelatine is dissolved, add sugar and beat until thick enough to put on cake. Have cake cold.

Pineapple Filling—Beat 1 cup cream until thick, sweeten with powdered sugar, add half cup chopped pineapple. Spread between and on top of any plain white cake which is baked in layers.

Almond Icing—One lb. shelled almonds ground, yolks of 6 eggs, butter size of an egg. Flavor with almond and add enough sugar to make a paste.

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Dewey Icing—One cup icing sugar, butter size of walnut, mix to a cream, white of 1 egg.

MRS. E. DEAGLE.

Lemon Filling—Grate rind of 1 lemon, use juice and pulp, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 teaspoon of butter. Cook gently at the back of the stove until it thickens.

E. GERTRUDE VERITY.

Date Filling—Two cups brown sugar, 1 cup dates, stoned and chopped fine. Add enough water to dissolve. Cook for about 30 minutes.

MRS. A. J. SMITH.

Lemon Honey Filling—One cup granulated sugar, grated rind and juice of 1 lemon, yolks of 2 eggs, 1 tablespoon butter. Put in double boiler. Cook until clear and thick, stirring constantly.

MRS. HARRY BOND.

Frosting without Eggs—One cup of white sugar, 5 tablespoons of milk. Boil until it threads, then beat until cold.

MRS. E. J. DICK.

Hard Sauce—Beat 1 cupful sugar and $\frac{1}{2}$ cupful butter to a white cream; add whites of 2 eggs, beat a few minutes longer; tablespoonful vanilla and teaspoonful extract nutmeg; put on ice until needed.

Vanilla Sauce—One-half cupful of sugar, 1 cupful of boiling water, $\frac{1}{2}$ tablespoon of corn starch, 1 teaspoon of vanilla and two teaspoonsful of butter. Blend the sugar and corn starch and pour slowly over it the boiling water. Let these boil for 5 minutes, stirring all the time, then add butter and vanilla.

Caramel Filling—Put together over the fire $\frac{3}{4}$ of a cup of cream, $\frac{1}{2}$ a cup of sugar and a tablespoon of butter. Cook until it spins a thread, add to it 4 tablespoons of burnt sugar, or caramel, and a teaspoon of vanilla. When it is cool, it may be used for either a filling or frosting.

Brown Vanilla Sauce for Pudding—Three cups of sugar, $\frac{1}{2}$ cup of butter, brown together in pan, then add boiling water, thicken with corn starch and flavor with vanilla, a pinch of salt.

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Lemon Butter for Tarts—Grate the rind and squeeze out the juice of 1 large lemon into a small sauce pan; add 1 teacup of sugar and place on the stove until dissolved; turn in 2 well beaten eggs and cook slowly until thick enough. This makes a good filling for layer cake.

MRS. R. W. MILBURN.

Lemon Jelly—Four lemons grated, 1 lb. sugar, whites of 4 eggs and yolks of 6, $\frac{1}{4}$ lb. butter. Boil altogether in double boiler until thick, stirring often. Excellent for tarts or layer cake.

K. PEARCE.

Boiled Frosting—One cup of sugar, $\frac{1}{2}$ cup of cold water. Boil until it hairs. Beat into the whites of 2 eggs which have been well beaten. Spread on cake and sprinkle with cocoanut.

MRS. CLARK.

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This same dessert is very pleasant.”

LIGHT DESSERTS.

Snow Pudding—Three tablespoons cornstarch, 4 tablespoons cold water, $\frac{1}{2}$ cup sugar, juice of 1 lemon, 2 cups boiling water, whites of 2 eggs. Mix sugar, cold water and corn starch together until smooth, gradually add the boiling water and stir until it has boiled 5 minutes. Add the lemon juice, cool slightly and beat in the stiffly beaten whites. Pour into cold wet mould, and when firm turn them out and serve with soft custard.

MRS. SYRIE.

Snow Pudding—Two tablespoons of corn starch, dissolved in a little water; juice of 2 lemons, 1 cup of sugar. Add a pint of boiling water, or until stiff as nice starch; lastly whip in the whites of 3 eggs, beaten stiff. Then make a boiled custard of the yolks and pour over just before serving.

MRS. M. E. LONG,

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Snow Custard—Half box gelatine, 3 eggs, 1 pint of milk, 2 cups sugar, juice of 1 lemon. Soak gelatine 1 hour in a cup of cold water, then add 1 pint of boiling water and $\frac{2}{3}$ of the sugar and the lemon juice. Let it cool, then add the whites (beaten stiff) gradually, beat mixture for 1 hour. Make custard of remaining ingredients.

MRS. C. VERITY.

Lemon Custard—Cream $\frac{1}{2}$ cup sugar and 1 tablespoon of butter together; add 2 eggs well beaten, 1 cracker rolled fine, 2 cups milk and the grated rind and juice of 1 small lemon. Bake $\frac{1}{2}$ hour in moderate oven.

MRS. C. M. SMITH.

Charlotte Russe—Half box gelatine, soak in $\frac{1}{2}$ pint cream 1 minute, set on fire and stir until dissolved, remove from fire and set where it will keep warm; then whip $1\frac{1}{2}$ pints cream, as fast as it whips up light skim off into a sieve to drain and pour back what drains through into bowl to whip over again; after whipping cream set dish near ice to keep cool while beating whites of 3 eggs very stiff. Beat in $\frac{1}{2}$ cup powdered sugar with the eggs, then gelatine, a little at a time, beating rapidly so that it will not be lumpy. Add vanilla to taste, gradually beating cream, mixing all thoroughly. Line a mold with sponge cake, split the cake, cut in 1 inch strips, fit over the bottom and sides of mould. Fill mould with cream and set away to harden.

Tapioca Cream—Put 1 pint of milk and 2 tablespoons of corn starch in a double boiler, cook until the tapioca is soft, then stir in a little salt, $\frac{1}{2}$ a cup of sugar and 1 egg, stir until it thickens, remove from fire and stir in 1 tablespoon of vanilla.

MRS. E. J. DICK.

Apple Trifle—One pound of apples boiled to a pulp with a little sugar, 1 sponge cakes, 2 eggs, $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ ounce of sugar. Soak the cakes well by putting the apple pulp over them, and make a custard with the yolks of eggs, milk and sugar. When nearly cold put on top of cakes and apples. Whisk the whites of eggs and put on the top and sprinkle with colored sugar.

Grape Fritters—One heaping cup of flour, yolks of 2 eggs, 2 tablespoons of salad oils or melted butter, pinch of spice and salt, 1 cup of water. When mixed smoothly add the beaten whites. Dip little clusters of grapes in the batter and fry. Take up and lay on brown paper for 1 minute to free them from fat. Dust with powdered sugar and serve either hot or cold as a dessert.



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Ice Cream—Break 2 eggs into 3 pints of pure cream, add 1 cup white sugar, 1 teaspoon vanilla and freeze.

E. GERTRUDE VERITY.

Spanish Cream—One pint milk, $\frac{1}{3}$ package gelatine dissolved in milk $\frac{1}{4}$ hour. Put in kettle, let scald but not boil; beat yolks of 3 eggs and 1 cup sugar together stir in hot milk then take from fire and beat in the whites of eggs beaten very light, flavor with vanilla, pour in mould to cool, eat with cream.

MRS. W. LANE.

Pineapple Cream—To 1 pint of whipped and sweetened cream, add 1 pint of pineapple fruit, $\frac{1}{4}$ box of Cox's gelatine dissolved in milk over teakettle. Beat altogether and set away in dish over night to stiffen.

MRS. JAMES C. TAYLOR, Hamilton.

JAMS AND JELLIES.

Rhubarb Jam—To every 10 lbs. of Rhubarb add 10 lbs. sugar, cut rhubarb into small dice and put in a crock, pour over it the syrup made with as little water as possible and let stand all night. In the morning pour off the syrup, add 4 lemons and 1 oz. ginger crushed, let come to boil then add rhubarb and let simmer for an hour and a half.

Pine-Apple—Six lbs. pineapple cut up, $2\frac{1}{2}$ lbs. sugar 3 pints water. Boil sugar and water together five minutes, put in pine apple, let boil up and bottle. Do red currants the same way with less water. Get fruit early in season.

MRS. J. E. BAKER.

Grape Jelly—One small basket of grapes, stem and boil until the seeds come to the top, then press through colander to remove seeds and skins. One quart of juice, 1 quart of sugar, 1 teaspoon cloves, $1\frac{1}{2}$ teaspoons cinnamon; let boil until thick like jelly.

MRS. J. ROBERT.

Orange marmalade—Three lbs. oranges and 3 lemons, 6 lbs. sugar, 9 pints water. Pare fruit very thin and cut parings as fine as possible, then cut remainder of fruit into kettle with the 9 pints of water. Tie up the rind in a muslin bag, put in and boil all together 2 hours. Lift out the rind in bag, put the remainder through a cheese cloth bag; add sugar and rind to the liquor and boil 10 minutes.

MRS. J. E. BAKER.

Orange marmalade—Twelve oranges, cut off tops and ends and take out seeds, cut, peel and pulp very fine; add 6 quarts of cold water and let stand over night. In the morning boil 2 hours, then add 8 lbs. granulated sugar and boil 2 hours more. If it jellies nicely remove from the fire and add juice of 3 lemons.

Peach Marmalade—Half peck peaches, half dozen oranges. Cut fruit in fine pieces, boil for half hour and then add $\frac{1}{8}$ lb. sugar to each lb. of fruit and boil until thick.

Pear Marmalade—One basket pears, 4 lemons. Cut all up very fine, put on to boil with just enough water to cover, stew carefully until quite soft, then measure; to a cupful of fruit, put a cup of sugar, add 1 bottle preserved ginger, cut up fine; and boil slowly $\frac{1}{2}$ hour or until it jells.

MRS. J. E. BAKER.

Rhubarb Marmalade—Four dipperfuls of rhubarb, cut fine; 2 lbs. figs, 3 dipperfuls white sugar, 1 cup water, $\frac{1}{2}$ lb. candied ginger, 10 cents worth candied orange peel, rind and juice of 1 lemon. Cut them all up, with the exception of the lemon and orange peel, and let them stand over night. Then boil 1 hour, adding the lemon and orange in the morning, before putting on the stove.

Pine-Apple Jelly—Take one package of Oliver's concentrated jelly crystals, put the contents in a bowl, pour 1 cup of boiling water over it, $\frac{1}{2}$ a cup of sugar, drain off the juice of 1 jar of pine-apple, put 1 cupful of the juice on it and bring to a boil, then add the pine-apple. Do not use tin moulds.

MRS. McGEARY.

Red Currant Marmalade—Six lbs. red currants, $\frac{1}{2}$ lb. raisins, 6 lbs. sugar, 6 oranges, $\frac{1}{2}$ teaspoon mace, $\frac{1}{2}$ teaspoon cinnamon. Boil the currants and press through a sieve. Boil the yellow rind of oranges in a little water and chop fine, chop the raisins and pulp of oranges and boil altogether till thick, $\frac{1}{2}$ or $\frac{3}{4}$ of an hour. One-half of yellow rind of oranges after boiled is sufficient.

Grapefruit Marmalade—Five grapefruits sliced, keep seeds, 3 lemons quartered, 1 quart water to 1 pint fruit, 1 pint water on seeds, and let stand over night. Next day boil slowly 1 hour and let stand over night. Next day add $1\frac{1}{4}$ lbs. sugar to each pint of fruit, add jelly from seeds and boil slowly until jelly forms on spoon.

Chip Pears—Eight lbs. pears, 8 lbs. sugar, $\frac{1}{2}$ lb. candied or preserved ginger, 4 lemons. Chip the pears slice ginger, and let boil together with the sugar 1 hour, slowly. Boil lemons whole in clear water until tender, then cut up in small pieces removing seeds, add to pears and boil 1 hour longer.

Rhubarb Marmalade—Six oranges, 3 lbs. rhubarb. boil oranges until quite tender, cook rhubarb until soft in about a cup of water that the oranges have been boiled in. Weigh all and add sugar pound for pound. Cook all these ingredients together for $\frac{3}{4}$ of an hour.

Fruit Mixture—To those who are not fond of strawberries or with whom the berries do not agree, a fruit salad of bananas and strawberries in the proportion of 2 pounds of the first, or even more, to 1 of the second will make a delicious dish. Preserved strawberries will do quite as well as fresh. In preserving a mixture of rhubarb and pineapple, 6 lbs. of the one to one of the other and $\frac{1}{2}$ lb. of sugar to each lb. of fruit is excellent. Rhubarb may also be added to raspberries, thereby greatly improving the flavor and lessening the cost. In this there should be at least $\frac{1}{2}$ lb. of sugar to 1 of the fruit mixture. Strawberries and gooseberries either green or just turning may be used together, using 3 quarts of strawberries to 1 of gooseberries. Equal parts of ripe gooseberries and ripe red currants form another excellent mixture for preserves. Red raspberries and currants make a well known and favorite combination, using 2 quarts of raspberries to 1 of currants.

Spiced Gooseberries—Five lbs. fruit, 4 lbs. sugar, 2 tablespoons cinnamon, 1 tablespoon of ground cloves, 1 pint vinegar. Boil slowly until thick. Currants, plums or cherries may be spiced in same way.

“Sweets to the sweet.”

CANDIES.

Maple Cream—Two cups yellow sugar, 1 cup sweet milk, butter the size of a walnut, 1 teaspoon vanilla. Boil altogether except vanilla for $4\frac{1}{2}$ minutes, then add vanilla, take off stove and beat to a cream. Pour into a well buttered pie-plate and when nearly cold mark off into squares.

IRENE CHURCH.

Cream Dates—Cut the fruit open and put in a little cream for bonbons, close up again and roll in icing sugar.

Cream for Bon-Bons—Three cups of white sugar, - cup of water. Boil until it drops from a spoon thick, take off the stove and add 1 tablespoon of flavoring or grate in an orange or lemon, then stir in icing sugar until thick then put in shape and fill in dates.

MRS. R. W. MILBURN.

Fudge—Three cups of brown sugar, 8 tablespoons of milk. Boil together 9 minutes after it starts to boil, add $\frac{1}{2}$ pound of walnuts, piece of butter size of an egg, 1 teaspoon of vanilla. Beat until it thickens, then pour in buttered tins and cut in squares.

MRS. W. McLAUGHLIN.

Salted Almonds—Shell and blanch 1 lb. of almonds, dry well in a towel. Put into a large pan butter the size of a chestnut and when melted turn the almonds into it, stirring rapidly until every nut is shining with butter, then sprinkle over them a large cooking spoonful of salt, mixing so that every nut will be well coated with salt, then put the pan in the oven and let it remain shaking and stirring until the almonds are a light yellowish brown when they will be very crisp.

MRS. HOSKIN.

Turkish Delight—Soak a 1 oz. sheet of gelatine in $\frac{1}{2}$ cup cold water for 2 hours. Put 1 lb. granulated sugar in a saucepan with $\frac{1}{2}$ cup cold water, when at boiling point add gelatine and let simmer for 20 minutes. Have the grated rind and juice of 1 lemon and 1 orange, add to the mixture and strain in a pan wet with cold water, when firm cut in squares and roll in icing sugar.

MRS. R. W. MILBURN.

Maple Caramels—Make a rich maple syrup by boiling maple sugar with a little water. To 3 cupfuls of this syrup add 2 cupfuls of light brown sugar, 3 tablespoons of glucose, and $\frac{1}{2}$ cup boiling water. Stir altogether and boil until it will "thread" when poured from a spoon. Now add 1 cup rich sweet cream and $\frac{1}{2}$ cup of butter. Let the mixture boil stirring all the time until done. AS soon as the candy will harden when dropped in cold water, remove from the fire and pour out upon a slab which has been sprinkled with a little water. Large plates will answer for this purpose. As soon as cold cut into caramels and wrap each in paraffin paper.

Butter Scotch—One cup white sugar, 1 teaspoon molasses, 1 tablespoon vinegar, 2 tablespoons boiling water, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon vanilla. Boil all ingredients together except vanilla, until, when tried in cold water it will become brittle. Add vanilla and turn in a well buttered pan.

LULA CULP.

White, Pink and Brown Bulls Eyes—Make cream same as for bon-bons. When taken from stove add $\frac{1}{2}$ a cup of rolled walnuts and $\frac{1}{2}$ a cup of rolled almonds. Roll pieces long and thin before quite cold, cut with scissors, first one way then the other. For pink add an eggspoon of cochineal when stirring in the cream in the bowl. For brown add 2 tablespoons of melted chocolate when syrup is boiling.

French Cream—Whites of 2 eggs, $\frac{1}{2}$ cup of cream beaten well, icing sugar enough to make a soft dough, 1 dessertspoon of flavoring. Knead and roll. This is another way of making cream for bon-bons.

Cocoanut Bars—Three cups of white sugar, 1 cup of cream, or 1 dessertspoon of butter and 1 cup of milk, 1 cup of good cocoanut, flavoring to taste. Boil till it thickens, take off the stove and add 1 cup icing sugar, stir well and pour into a pan lined with buttered paper. Next day turn out and cut into bars.

Yellow Candy—Three cups of white sugar, 1 cup of molasses, $\frac{1}{2}$ cup of water, $\frac{1}{2}$ cup of butter, 1 tablespoon of lemon flavoring, 1 eggspoon of cream of tartar, boil till thick and put on a buttered tin to cool, then pull to a nice yellow color, and put in tins to harden. Use icing sugar as flour or butter your hands.

No. 1 Maple Sugar—Four lbs. of common maple sugar. Put in a saucepan in the oven to soften, then put on top of stove and add a tablespoon of butter, 1 cup of cream or milk. Boil 10 minutes then take off the stove and stir icing sugar in till thick, then pour into a tin lined with buttered paper. Then next day turn out and cut or break. Chopped walnuts improve it, put in with the icing sugar.

No. 2 Maple Cream—Three cups of brown sugar, 1 tablespoon of butter, 1 tablespoon of vanilla flavoring, $\frac{1}{2}$ cup of water, boil 10 minutes or until it thickens. Take off the stove and add a cup of cream, stir icing sugar in until thick, then put in a tin lined with buttered paper. Better if left a day before turning out to cut. If you find that at any time your cream candy or maple cream is too hard, heat it in the oven, then add a little more cream or milk stirring well, if too soft add more icing sugar.

Date Creams—Four cups of granulated sugar, $\frac{1}{4}$ cup of water, boil for 10 minutes, then beat until it is creamy, flavor to suit taste. This will fill about 2 lbs. of dates. Pit them before filling with the cream, then roll in sugar.

MRS. CLARK.

MISCELLANEOUS.

Housekeepers Table of Weights and Measures:

Four teaspoonfuls equal one tablespoonful of liquid.
Four tablespoonfuls equal one wineglassful or half a gill.
Two wineglassfuls equal one gill or half a cup.
Two gills equal one coffeecupful or sixteen tablespoonfuls.
Two coffeecupfuls equal one pint.
Two tablespoonfuls equal one ounce, liquid.
One tablespoonful of salt equals one ounce.
Sixteen ounces equal one pound or a pint of liquid.
Four coffeecupfuls of sifted flour equals one pound.
Eight or ten ordinary sized eggs equals one pound.
One pint of sugar equals one pound, (white granulated.)
Two coffeecupfuls of powdered sugar equals one pound.
One coffeecupful of cold butter pressed down, is one-half pound.
One tablespoonful of soft butter, well rounded, equals one ounce.
An ordinary tumblerful equals one coffeecupful or half a pint.
One pint of finely chopped meat, packed solidly, equals one pound.

Javelle Water—Two lbs. washing soda, 2 quarts boiling water, $\frac{1}{2}$ pound of chloride of lime. Put soda into an agate kettle, add the boiling water and boil ten to fifteen minutes, or just until the soda is all dissolved; stir in chloride of lime with a wooden stick, breaking all the lumps. Leave to settle and pour off into glass bottles. This makes a very strong solution.

For whitening clothes use 1 cup of javelle water to one pail of water. Let the clothes soak in this till white, but not longer than one-half hour. Rinse well in clean water, or water with a little ammonia in it.

For removing stains use about 2 teaspoons to 3 or 4 cups of water. The action is faster if hot water is used. Dip stained part in and out and rub gently with fingers. If a strong solution is used on fine material it is well to neutralize by rinsing in ammonia and water or by pouring a few drops of ammonia on the spot. Javelle water can be used only on white goods as it will remove colors. It should be tightly corked and kept in a dark place.

For Keeping Eggs—One cup lime, 2 cups salt, 3 gallons of water.

To Cure Chilblains—Take a basin of very hot water, dissolve a heaping handful of washing soda in it, immerse the feet and if too hot, draw out for a moment until it can be borne, then sit for fifteen minutes with the feet in water. Have ready a pair of warm woollen stockings, draw on and pile into bed.

Cleansing Fluid—For removing grease spots—dissolve three ounces castile soap in one quart warm water, add 2 ounces ether, 4 ounces ammonia, 1 ounce each glycerine and alcohol, use a dessertspoonful to a cup of warm water, rub soiled part thoroughly with sponge, then rinse with clean water.

MRS. J. E. BAKER.

Furniture Polish—One cup boiled oil, 1 cup turpentine, 1 cup vinegar, shake well, apply with soft muslin and polish with a fresh piece of muslin.

MRS. J. E. BAKER.

Cotton batting securely tied over the tops of jars, will make them absolutely air tight. Any ordinary jar can be used for canned fruit, and at the end of two years the fruit will be sound if the corks are protected in this way.

Cleaning Laces, Silks, Etc.—Take equal quantities of salt and flour, mix well together and lightly rub in the soiled article, when clean, shake free of the powder.

Put two or three bricks in the oven and let them heat thoroughly. Then bake the bread or cake upon them. Or when baking ginger bread or loaf cake, instead of going to the trouble of putting paper on the bottom of the pan, put the cake in the greased pan and then put it in a larger uncovered roasting pan, and the cake never will be burned at the bottom.

That salt fish are quickest and best freshened by soaking in sour milk.

That cold rain water and soap will remove machine grease from washable fabrics.

That fresh meat beginning to sour will sweeten if placed out of doors in the cool air over night.

That milk which has changed may be sweetened or rendered fit for use again by stirring in a little soda.

That a tablespoonful of turpentine, boiled with your white clothes, will greatly aid the whitening.

That boiled starch is much improved by the addition of sperm or salt, or both, or a little gum arabic dissolved.

That thoroughly wetting the hair once or twice a month with a solution of salt and water will keep it from falling out.

That salt will curdle new milk, hence in preparing porridge, gravies, etc., salt should not be added until the dish is prepared.

That kerosene will soften boots and shoes that have been hardened by water, and will render them as pliable as new.

Koumiss—One quart of fresh milk, a quarter of a compressed yeast cake, one tablespoonful of sugar syrup. Make the syrup by covering one tablespoonful of granulated sugar with water, and boiling a few minutes until clear. Dissolve the yeast cake in warm water, put this and the syrup into the milk, and all into the bottle, shake well.

Cork securely by driving the cork in well and tie it down with a strong string. Put it in a cool place, a temperature of 52 degrees is desirable, and let it remain for sixty hours, after that keep it in a refrigerator.

Boston Cream—A delicious drink—one and a half pounds of white sugar and a quart of boiling water, let it stand until cold, then add one and a half ounces of tartaric acid, one teaspoon of essence of lemon, and whites of two eggs beaten to a stiff froth, stir well and bottle until required, then if you wish to give this delicious drink what the small boys call fizz, add a tiny pinch of baking soda to each glass and stir.

MRS. E. RIDDOLLS.

Grape Marmalade—Five lbs. of blue grapes, 5 lbs. sugar, rind grated of 2 oranges and pulp of 4 oranges, $\frac{1}{2}$ lb. shelled walnuts, chopped fine. Pulp grapes, put skins in one dish and pulp in another. Boil skins 20 minutes and remove from pulp. Boil oranges, nuts, grapes altogether 20 minutes.

MRS. ROWE.

Lemon Sponge—Two and a half cups sweet milk, 1 cup water (cold), 3 eggs, sugar to sweeten, $\frac{1}{2}$ lemon, $\frac{1}{2}$ package Knox's gelatine dissolved in the milk, add yolks of eggs, sugar, pinch of salt, put on stove and stir until it begins to set, but be careful not to let boil, remove from stove, stir in the beaten whites of eggs and add the juice of lemon last. Mould, and when set turn out.

MRS. M. A. HOWELL.

Pickled Beans—One peck of butter beans, cut in $\frac{1}{2}$ inch lengths, cook $\frac{1}{2}$ hour in weak salt and water, then drain. Take 3 pints cider vinegar, 3 lbs. granulated sugar, 1 cup of Keen's mustard, 1 cup of flour, 2 table-spoons of celery seed, 1 large tablespoon of turmeric. Mix to a batter, with some cold vinegar, then stir into the boiling vinegar and cook, then add the beans and can up.

MRS. M. A. HOWELL.

Sea Foam Candy—For sea foam candy cook 3 cupfuls of light brown sugar, a cupful of water and a tablespoonful of vinegar until the syrup forms a hard ball when dropped into cold water. Pour it slowly over the stiffly beaten whites of 4 eggs, beating continually until the candy is stiff enough to hold its shape, then work in $\frac{1}{2}$ a cupful of chopped nuts and $\frac{1}{2}$ a tea-spoonful of vanilla. Drop in small pieces on waxed paper.

MRS. A. H. BROWN.

Imitation Caper Sauce—Cut cucumber pickles into tiny cubes with a sharp knife, do not chop them, as the bits must be of uniform size. Drain perfectly dry and stir into hot drawn butter. Boil for 1 minute. Eat with fish or chops.

Cream Sauce—The cream used to make this sauce must be strictly fresh, otherwise it would curdle. A $\frac{1}{2}$ pint of cream in a small saucepan and, when it boils, stir in a teaspoonful of flour previously mixed smooth with a little cold milk. Stir until it boils again, then add a little salt, but no pepper. Still stirring, add a tablespoonful of vinegar, and as soon as it has boiled remove the saucepan from the fire and put in the sauce a $\frac{1}{2}$ cupful of butter. Stir again until the butter is melted and serve immediately with boiled fish, vegetables or hard boiled eggs.

J. E. KEARNEY, 1515 Columbus Avenue, Wilmette, Ill.

Shampoo Tonic—A good shampoo tonic for the hair is made by melting a small bar of castile soap in a quart of soft water, boiling down to a pint, cool and add a pint of bay rum, 30 grains of bi-sulphate of quinine and a tablespoonful of borax. Keep in a glass jar and use in shampooing the hair. It will keep down the oiliness and act as a tonic. Use once a month or more often if necessary. Rub well into the scalp before wetting the hair, use about a wineglassful each time.

MRS. J. E. BAKER.

Bran Cakes—Two cups of bran, $1\frac{3}{4}$ cups of flour, $\frac{3}{4}$ cup of sugar, 3 table-spoons of shortning, 1 egg, 1 teaspoon of soda, 1 teaspoon baking powder, add a few currants. Mix with buttermilk, have the batter soft enough to drop from spoon. Bake in gem pans.

Fudge Frosting—One and a half tablespoons of butter, $\frac{1}{2}$ cup of unsweetened cocoa, $1\frac{3}{4}$ cups of icing sugar, pinch of salt, $\frac{1}{4}$ cup of milk, 1 teaspoon of vanilla. Melt butter, add cocoa, sugar, salt and milk, heat to boiling point, then let boil about 8 minutes, remove from fire and beat until creamy, add vanilla and spread over cake.

MRS. G. SIGMAN.

Eggs à la Creme—One-half teaspoon extract of beef, 6 eggs, 1 tablespoon butter, $\frac{1}{2}$ pint of milk, 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt. Pepper to taste. Directions—Boil the eggs 15 minutes, remove the shells and cut them in halves crosswise, slice a little off the bottom to make them stand. Put the butter in a frying pan to melt, then add the flour and mix constantly until it boils, add the extract of beef (previously dissolved), salt and pepper. Stand the eggs on a heated platter, pour the sauce over and around them. Serve very hot.

LULU M. SCOTT.

Mock Turkey—Take a fresh unsalted ham, have your butcher take out the bone. Make a dressing as if for turkey, add 3 or 4 boiled eggs chopped fine (this is a great improvement), skewer the opening after filling with the dressing, cover any opening with a piece of white cotton, put in a double pan and bake (14 lb. ham) 5 hours. When done take from the pan, remove the rind very gently. This can be eaten hot or cold and is delicious. A smaller ham will do better for a small family.

MRS. J. E. BAKER.

Tomato Meat Pie—Cover the bottom of a pudding dish with bread crumbs, then make a layer of cold meat chopped fine and a layer of tomatoes sliced and seasoned with salt, pepper and butter. Repeat until the dish is full having bread crumbs for the top, dot bits of butter over it and bake in a slow oven.

MRS. A. H. BROWN.

Mock Rabbit—One lb. round steak, $\frac{1}{2}$ lb. sausage meat, 3 slices of bread moistened with water, 1 egg, 1 onion, $\frac{1}{4}$ lb. of salt pork, pepper and salt. Chop the steak and chop onions, and cook without browning in fat tried out from a small portion of the pork, add bread after pressing water from it and cook for a few minutes. When cool mix all the ingredients and form into a long round roll, lay the rest of the pork, cut in thin slices on top and bake for 40 minutes in a hot oven.

MRS. A. H. BROWN.

Lemon Pudding—Three cups of boiling water, 3 dessertspoons corn starch, $\frac{3}{4}$ cup sugar, juice of 2 lemons. Mix lemon juice, corn starch and sugar together and stir into boiling water. When cooked add the beaten whites of 3 eggs. Set in a cool place. **Sauce**—One cup of milk, yolks of 3 eggs, $\frac{1}{2}$ cup of sugar. Cook in a double boiler until thick. Flavor with vanilla.

MRS. ROWE.

Baked Peach Pudding—Peel and stone peaches and lay them in the bottom of the dish, strew over them a cup of sugar and let stand for an hour. Make a rich biscuit dough, adding more shortning than is needed for biscuit, roll into a sheet, handling as little as possible, and lay over the peaches. Put in the oven and bake covered for 15 minutes, then uncover and bake to a golden brown. Serve hot with a creamy butter sauce.

MRS. A. H. BROWN.

Raspberry Buns—Eight ounces flour, 3 ounces butter, 3 ounces sugar, pinch of salt, 1 large teaspoonful of baking powder, 1 egg and a little milk. Rub the butter into the flour until it becomes as fine as breadcrumbs, add the other ingredients, make into a stiff paste with the egg and milk, form into little balls, make a hole in the middle of each ball, put a little raspberry jam into the holes. Place the buns on a well greased tin and bake in a quick oven for 10 or 15 minutes.

MRS. FLEMING.

Quick Biscuit—One quart of flour, 2 heaping tablespoons of lard, 2 cups sweet milk, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar, 1 saltspoon of salt. Rub the soda and cream of tartar into the flour and mix all together before they are wet, then put in the salt and next the lard, rubbed into the prepared flour quickly and lightly, lastly pour in the milk. Work out the dough rapidly, kneading with as few strokes as possible.

MRS. A. H. BROWN.

Cocoanut Buns—Two cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 teaspoonful baking powder, 1 egg, $\frac{1}{2}$ cup cocoanut, salt, milk to make stiff batter. Place in small pieces on pan, brush top with milk, sprinkle with cocoanut. Bake in hot oven for 15 minutes.

Boston Brown Bread—One cup cornmeal, 2 cups Graham flour, 1 cup raisins (chopped), 4 tablespoons New Orleans molasses, 1 teaspoon salt, 1 teaspoon soda, 1 pint milk. Half fill greased baking powder can, cover and steam $2\frac{1}{2}$ hours. Remove the cover and stand in the oven 10 minutes. Good hot or cold.

MRS. J. E. BAKER.

French Pie—Make a good pie crust, roll thin, cut round, the size of a jelly cake, and bake. Spread raspberry jam between each layer. To decorate the top beat white of 1 egg well, and sweeten, put a spoonful of the egg and a spoonful of jam until the top is covered, then brown in the oven.

MRS. G. ABERNETHY,

Pumpkin Pie—Materials for 3 pies: 5 eggs, $1\frac{1}{2}$ cups sugar, 3 cups stewed or canned pumpkin, $1\frac{1}{2}$ teaspoons ginger, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, pinch of salt, 2 tablespoons melted butter, sufficient milk to make a quantity for 3 pies. Preparation: beat the eggs, add sugar, pumpkin, spices, salt and butter. Beat thoroughly, then add the milk, mix well and bake in a raw crust, in a moderately hot oven for 30 minutes of more.

MRS. C. T. SCOTT.

Dainty Sandwiches—Slices of brown and white bread, chopped walnuts and olives blended with a little cream cheese and soften with mayonnaise. Cut sandwiches with a fancy cookie cutter in alternate layers.

MRS. BROWN.

Dats and Cheese Sandwiches—Are novel and delicious. Cut rounds from thin slices of buttered bread, spreading half with chopped dates and the remainder with cream cheese to which a few chopped walnuts have been added. Make into sandwiches, using a slice of each kind, and serve with stuffed olives.

Fruit Sandwiches—Chop 1 lb. each of raisins, figs and dates, mix, and over the mixture pour a wine glass of orange juice and spread between thin slices of buttered bread.

Celery Soup with Rice—Boil 2 heads of celery, chopped with a teacupful of rice in 3 pints of milk, when quite tender, press through a sieve with a wooden spoon, and season with salt and pepper, adding more milk if wanted thinner. Return to the fire to heat.

MRS. FORRESTER.

Bean Soup—Materials: 2 cups beans, 2 qts. cold water, 1 small onion, 1 or 2 cups of milk, 1 teaspoon sugar, $\frac{1}{4}$ teaspoon baking soda, salt to taste. Preparation: place the beans, onion and water in a good size sauce pan and boil about 3 hours or until soft. Rub through a colander. Replace over the fire and add the milk, sugar, salt and soda. Let it boil for a few minutes and serve hot.

MRS. C. T. SCOTT.

Duchess Soup—Place 1 quart of milk in a double boiler on stove. Add 1 slice each of onion and carrot, simmer gently $\frac{1}{2}$ hour, strain, return to fire and add 1 tablespoonful of butter, blended with 1 tablespoonful of flour, $\frac{1}{2}$ teaspoonful of salt and dash of pepper. Cook just a minute, remove from fire and pour over 1 well beaten egg. Serve at once.

MRS. A. H. BROWN.

Substitute for Eggs—When eggs are scarce and a recipe calls for more than 1 egg, use a tablespoonful of corn starch in its place.

MRS. J. J. MILLER, 3022 Racine Avenue.

Dried Apple Sauce Cake—One cup sour milk, $1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup butter, 2 eggs, $1\frac{1}{2}$ teaspoons soda, $\frac{3}{4}$ teaspoon each of cinnamon, cloves and nutmeg, 3 cups flour, 3 cups dried apples cut in small pieces and packed tight in cup, cooked with 2 cups brown sugar. Put apples in last. This makes a very large cake, very good.

MRS. GEO. A. SIGMAN.

Devil's Cake—One egg, 1 cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup cocoa, mix all together with $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 teaspoon vanilla.

MRS. G. SIGMAN.

Fudge Cake—One cup sugar, $\frac{3}{4}$ cup butter, 3 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder, $\frac{1}{4}$ cup chocolate, $\frac{1}{2}$ cup English walnuts broken coarsely. Cream butter and sugar together, add milk, then stir in the flour with baking powder, then the chocolate which has been dissolved by putting in cup over hot water, add nuts, then eggs which have been beaten separately.

MRS. G. SIGMAN.

Boiled Fruit Cake—One cup coffee or water, 1 cup sugar, $\frac{1}{2}$ cup lard, 1 teaspoonful cloves, cinnamon, 1 cup each raisins and currants, $\frac{1}{4}$ teaspoonful salt. Put all on stove and boil for 3 minutes. When lukewarm add 2 cups flour with 1 teaspoonful soda, flavor. Bake in a moderate oven.

MRS. NESS.

Recipe for Quickly Made Cake—Take the whites of 2 eggs, put in a cup and add melted butter enough to half fill the cup (about a tablespoonful), then fill cup with sweet milk. Have $1\frac{1}{2}$ cups of flour and $\frac{3}{4}$ cup white sugar in a dish, then pour in contents of cup and stir until thoroughly mixed, then last of all sprinkle in 2 teaspoons of baking powder and mix well and put in pan.

MRS. WES. SNELL, Exeter.

Tea Scones—Sift a quart of flour 3 times with 2 teaspoons of baking powder and 1 of salt. Chop into this a tablespoon of butter and a tablespoon of lard. Mix in a bowl with wooden spoon, adding about 3 cupfuls of milk, or enough to make a stiff dough. Turn on the board and roll with swift, light strokes, into a sheet $\frac{1}{2}$ an inch thick. Cut into rounds with a biscuit-cutter. Bake on a soapstone griddle, turning so as to brown both sides. Split and butter while hot.

Graham Nut Bread—Three cups graham flour, $\frac{1}{2}$ cup white flour, teaspoonful salt, 3 teaspoonfuls baking powder. Sift 3 times, then add $\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup raisins, cup chopped nut meats. Mix well and bake about 1 hour.

GRACE F. TAYLOR,

Potato Cakes—Two quarts of potato mashed fine, $\frac{3}{4}$ of cup of suet chopped fine, $\frac{1}{2}$ pound of flour and a little salt; mix with milk enough to roll out nicely; roll $\frac{1}{2}$ an inch thick and bake a light brown in a hot oven. Serve hot with butter.

Dumplings—Into a pint of flour sift a heaping tablespoon of baking powder and $\frac{1}{4}$ teaspoon of salt, sifting the flour twice. Now rub in a tablespoon of shortning and wet with enough milk to make a dough that can be rolled out. Roll and cut into rounds and drop into the boiling gravy or soup. They should be done in 10 minutes.

MRS. DOBSON.

Shredded Wheat Biscuit with Strawberries—Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

Shredded Wheat Biscuit for Breakfast—Warm the biscuit in the oven to restore crispness (don't burn), pour hot milk over it, dripping the milk over it until the shreds are swollen, then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

Bran Muffins—Sift a $\frac{1}{2}$ pint of flour after adding to it a saltspoonful of salt and a level teaspoonful of soda, to this add a pint of bran, a cupful and a half of thick, sour milk, with a $\frac{1}{4}$ cupful of butter, nearly melted, and 3 teaspoonfuls of molasses; beat all well together and bake in hot, well greased gem pans for 35 minutes. These are good for the midday meal, where children come home hungry, as they may be broken open and buttered while hot, and are nourishing and wholesome.

MRS. J. THORN.

Queen Muffins—One-fourth cup of butter, $\frac{1}{4}$ cup of sugar, 1 egg, $\frac{1}{2}$ cup of milk (scant), $1\frac{1}{2}$ cups of flour, $2\frac{1}{2}$ teaspoons of baking powder. Cream the butter, add the sugar and egg well beaten, sift baking powder with flour and add to first mixture, alternating with milk. Bake in buttered tin gem pans 25 minutes.

Baking Powder Biscuit—Sift together a quart of flour, 2 rounded teaspoonfuls of baking powder and $\frac{1}{2}$ teaspoonful of salt. When well-mixed stir in a heaping teaspoonful of shortening, working it in until well blended. Add enough milk or water to make a soft dough, roll out upon a floured board, cut into rounds and bake.

Whole Wheat Bread—Into 2 cups of fresh milk stir a pint of boiling water and a teaspoonful each of salt and sugar. When blood warm add a yeast cake that has been dissolved in a gill of lukewarm water. Mix well and stir in a quart of whole wheat flour, or enough to make a good batter. Beat hard for a few minutes, then add enough whole wheat flour to make a dough that can be handled easily. Knead for 10 minutes and set in a warm place to rise for 3 hours. Knead again, make into loaves and set these to rise. When light bake.

Fruit Rolls—Three cupfuls of flour, 6 tablespoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ cupful of butter, 1 cup milk, 2 tablespoonfuls sugar and $\frac{1}{2}$ teaspoonful of cinnamon. Mix and sift the dry ingredients, rub in the butter with the tips of the fingers, add the milk gradually, cutting with a knife to a soft dough. Turn the dough on a floured board and roll into a rectangular sheet about $\frac{1}{3}$ inch in thickness. Brush over the sheet of dough with melted butter, then sprinkle with the cinnamon and chopped raisins. Roll up the dough compactly and cut the roll in pieces an inch in thickness. These are delicious.

Date Bread—Two cups of buttermilk, $3\frac{1}{4}$ cups graham flour, $\frac{1}{2}$ cup of cornmeal, 2 eggs, 1 teaspoon of granulated sugar, 1 cup of molasses, 1 teaspoon of soda, a little salt, 1 pound of chopped dates sprinkled with the $\frac{3}{4}$ cup of graham flour, $\frac{1}{4}$ cup of chopped walnuts. This makes 2 loaves. Have oven quite hot at first, then decrease the heat. It improves the baking to set the bread in hot water for the first $\frac{1}{2}$ hour. Put hot water in a dripping pan and set loaves in it. After $\frac{1}{2}$ hour take away pan with water and bake $\frac{1}{2}$ hour longer, making 1 hour in all for baking.

Sour Cream Pie—The beaten yolks of 4 eggs, 1 cup of sugar, 1 cup of chopped raisins, 1 cup of sour cream, $\frac{1}{2}$ teaspoon of cloves. Cook until thick in a double boiler, fill a baked pie shell, cover with meringue and brown slightly.

MRS. MATHESON..

Carrot Pie—One cupful cooked carrots mashed fine, $\frac{1}{2}$ cupful of sugar, 2 eggs, 1 pint of milk, 2 tablespoonfuls of molasses, $\frac{1}{2}$ teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cinnamon. Bake in 1 crust.

Pineapple Pie with Meringue—Grate a large pineapple; mix with it 2 cupfuls of sugar, the well-beaten yolks of 3 eggs, 2 tablespoonfuls of corn starch and $1\frac{1}{2}$ cupfuls of cream. Bake in a rich crust; make a meringue of the whites of the eggs and 6 tablespoonfuls of sugar; flavor it with pineapple extract and bake in a slow oven until a delicate brown.

Caramel Pie—Line your pie pan with a rich crust and bake. Filling—One pint sweet milk, 1 cup brown sugar, yolks of 2 eggs, 1 heaping tablespoonful flour, 1 teaspoonful vanilla, small piece butter. Scald milk and sugar together, then add the beaten yolks of the eggs mixed with the flour and enough cold milk to make a smooth paste. Soon as it thickens remove from fire and add butter and vanilla. Beat the whites of eggs stiff, add a little sugar and vanilla and spread over pie and brown.

Cocoanut Custard Pie—For cocoanut custard pie make a rich pie paste and line a pie pan. Beat 1 egg and $\frac{1}{4}$ of a cup of sugar together until light, add $\frac{1}{2}$ a pint of milk, $\frac{1}{2}$ of a nutmeg grated and $\frac{1}{2}$ cup of grated cocoanut. Fill the pan with the mixture and bake in a quick oven for 30 minutes.

Peach Custard Pie—Make a custard as for an ordinary custard pie. Dot the crust with slices of peaches sprinkled with flour and sugar. Pour over these peach slices the custard and bake in the usual way, with only 1 crust. To give the pie an extra dainty touch, allow it to cool and spread thickly with sweet cream beaten to a stiff froth and slightly sweetened.

Pie Crust—Follow the following recipe and pie crust will be delicious. One cup of lard, $\frac{1}{2}$ cup of cold water, pinch of salt and pinch of baking powder. Sift in enough flour to make a soft batter and beat until white. Add sufficient flour to roll easily. This is enough for 2 pies.

Polish Beets—Five or 6 beets, cooked, 1 tablespoon butter, 1 teaspoon flour, 1 onion, 2 or 3 tablespoons of vinegar, 1 cup of milk. Chop beets and onions very fine, then add flour butter and vinegar, and last the milk. Put on the stove and let simmer for $\frac{1}{2}$ hour, pepper and salt to taste.

MISS HAZLEHURST.

Macaroni Cheese—One pint milk, 6 sticks macaroni, 6 crackers, $\frac{1}{4}$ lb. old cheese, salt, butter. Break macaroni in small pieces, soak until soft. Pour hot water on crackers, add to the macaroni. Break the cheese in small pieces, add salt, pour milk over all, then put pieces of butter on top. Cook slowly for $\frac{1}{2}$ hour, adding more milk if necessary, to keep it moist.

MRS. NESS.

Potato Croquettes—Mix 4 cups hot mashed potatoes and 2 tablespoons sweet cream together, whipping until light, then when slightly cool, season with salt and pepper and beat in the beaten yolks of 2 eggs. Shape into cakes, dip in the beaten whites of the eggs, then in fine bread crumbs and fry.

MRS. WM. RIDDLE.

Scalloped Potatoes—Slice raw potatoes very thin. Put a layer in baking dish, season with pepper, salt and bits of butter, then another layer of potatoes and seasoning until dish is full, then put in enough milk to come a little more than half way to the top, put into oven and bake.

Cream Cabbage—Yolks of 2 eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of vinegar, butter the size of an egg, salt, a little cayenne pepper. Put the mixture in a saucepan and stir until it boils, then stir in 1 cup of cream or rich milk, let it boil again, then pour over cabbage while hot and serve.

MISS BESSIE RUSTON.

Escalloped Corn—Take $\frac{1}{2}$ a can of corn, 6 large crackers broken up, 2 cupfuls of milk, salt and pepper to taste, and a teaspoonful of butter. Mix all together, pour into a buttered baking dish and bake 20 minutes. This is a delicious dish and will be sufficient for a family of 3 or 4.

MRS. MATILDA BARRACK.

Creamed Celery—Use all pieces of celery which do not look inviting for the table; wash clean, remove leaves and all rusty looking places, cut into $\frac{1}{2}$ inch pieces and boil in salted water 1 hour. Allow water to cook away some, and then to it add milk enough to cover the celery, and thicken with butter and flour rubbed together.

Tomato Rarebit—To 2 tablespoons of flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon each of pepper and mustard. Rub till smooth and make thick sauce with 1 cup milk. Have ready 1 cup cooked, strained tomatoes, into which is stirred $\frac{1}{8}$ teaspoon soda. Add tomatoes to the sauce, 2 eggs slightly beaten and 2 cups grated American cheese.

American Chop Suey—Put 1 cupful of onions, fried until brown, 1 cupful of celery cut in 2-inch pieces and then shredded and stewed in vegetable stock for $\frac{1}{2}$ hour, 1 cupful of fried mushrooms and 2 cupfuls of boiled rice in a saucepan with a cupful of thin brown sauce. Let all heat together for 10 minutes and season with salt and pepper.

Potato Dumplings—Take 1 egg well beaten, 1 pint of sweet milk, a cupful of mashed potatoes, hot and seasoned, a small lump of butter and enough flour to make a stiff batter. When nearly all the flour is used, add 2 scant teaspoonfuls of baking powder and work as lightly as possible. Drop in small lumps into boiling gravy and cook for 20 minutes. These will help out nicely a dinner that threatens to be rather scanty.

Succotash—Cut the corn from $\frac{1}{2}$ dozen large ears of tender sweet corn and put the cobs in a kettle, breaking them in two if they are too large to be laid down. Pour a pint of water over the cobs, cover closely and let the cobs cook $\frac{1}{2}$ an hour to extract their flavor, then strain off the water. Measure the corn cut from the cob and prepare an equal quantity of shelled lima beans. Put the beans in the saucepan with the liquor from the corn cobs and add enough milk to cover. Cook until they can be easily pierced with a fork, add the corn, cook 8 minutes, season with salt, pepper, plenty of butter, and, if liked, a little sugar. Stir a $\frac{1}{2}$ teaspoonful of flour in a cup of cream and after the corn has cooked its allotted time, stir it into the succotash; cook just a moment, then serve.

Potatoes Au Gratin—Potatoes au gratin are made by putting 2 tablespoonfuls of butter into a frying pan to melt; when melted add 1 tablespoonful of flour and mix until smooth. Add $\frac{1}{2}$ pint of meat stock, $\frac{1}{2}$ pint of cream (all cream may be used in place of stock), and stir constantly until it boils. Take from the fire and add 4 heaping tablespoonfuls of grated cheese, the yolks of 4 eggs well beaten, salt and cayenne pepper to taste. Slice 6 cold boiled potatoes. Put a layer of sauce on the bottom of the pan, then a layer of potatoes, and so on. The top layer should be of the sauce. Sprinkle rolled bread crumbs over the top and place in a quick oven 10 minutes to brown. Serve in the baking dish.

Potato Souffle—Properly made and promptly served, a potato souffle is a delight to both eyes and palate. Boil and peel 4 rather large mealy potatoes, then pass through a ricer and beat into them $\frac{1}{2}$ cupful hot milk, 1 tablespoonful of butter and salt and white pepper to season. Beat to a cream, then add, 1 at a time, the yolks of 4 eggs and beat the whole until very light. Whip the whites of the eggs stiff, fold into the creamy mass and turn into a buttered baking dish, leaving ample room for souffle to rise. Bake 20 minutes in a hot oven and serve at once without redishing.

Green Peas with Sponge Balls—Shell and wash peas, put on in boiling water, to which add 1 tablespoon of sugar and 1 tablespoon of minced parsley. When nearly done add salt, pepper and butter to taste. Have plenty of water on the peas and about 10 minutes before serving add the following: To make the sponge balls take 1 cup of milk and $\frac{1}{2}$ teaspoon of salt. When boiling stir in 1 cup of flour. Stir until smooth, then remove from fire and beat in 1 teaspoonful of butter. When this batter is cool beat in 2 eggs, 1 at a time, until thoroughly beaten in; drop by spoonfuls in the boiling peas. This is an old German recipe and delicious.

MRS. F. W. REINOLD.

Divinity Fudge—Two cups granulated sugar, 1 scant cup milk, 1 level tablespoon of butter, 1 heaping tablespoon of Baker's cocoa, nuts if desired. Mix sugar, milk and butter and let come to a boil and then add cocoa. Boil until it forms a soft ball when tried in cold water. Stir occasionally to prevent scorching. When cooked take from fire and beat to a cream. Add nuts when about half beaten. Pour into a buttered pan and do not cut until cold.

IRENE CHURCH.

Molasses Puff—One cup molasses and $\frac{1}{2}$ teaspoon soda. Butter a smooth granite saucepan and boil the molasses until it is brittle when dropped in cold water. Remove from fire and beat in the soda and pour at once on a buttered pan.

MRS. SNIDER.

Peanut Brittle—One cup sugar, $\frac{3}{4}$ cup peanuts, chopped. Melt the sugar in a frying pan, stirring constantly. When the sugar is a light golden brown stir in the chopped peanuts and pour out at once in a thin layer in a tin pan. Any other nuts may be used or shredded cocoanut may be substituted.

MRS. SNIDER.

Maple Pecan Candy—Two cupfuls of sugar, 1 cup of cream or milk, butter as large as a walnut. Cook until it begins to boil, add $\frac{1}{4}$ of a cup of maple syrup. Cook 10 minutes. Remove from stove and add $\frac{1}{2}$ cupful of pecans. Beat until almost cold; then make into patties and put them on a buttered tin.

Fondant—One cup granulated sugar, $\frac{1}{8}$ teaspoon of cream of tartar, $\frac{1}{3}$ cup of hot water. Put ingredients into a smooth saucepan. Stir until the sugar is dissolved, then remove the spoon. Heat gradually to boiling point, and boil steadily till it threads from a fork; remove from fire, and let stand a minute; then pour slowly on a slightly oiled platter; allow it to stand undisturbed until a dent can be made in centre of the surface, then beat with a wooden fork until white and creamy, then knead with the hands until perfectly smooth; put into a glass, cover with oiled paper, and let stand for 24 hours. If during the boiling, crystals form on the side of the saucepan, wipe off with a damp cloth. From this fondant all kinds of cream candies may be made, such as cream chocolates, by mixing unsweetened chocolate and vanilla with some of the fondant; cream almonds, creamed grapes, walnut creams, nut bar, etc.

Molasses Taffy—Two cups of black molasses, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup vinegar, 1 cup brown sugar. Boil until it hardens in water, add 1 teaspoon of baking soda dissolved in tablespoon of boiling water, and when partly cool, pull until light brown.

Plain Taffy—Two cups brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of water. Add chopped walnuts and pull.

White Taffy—Two cups of white sugar, 1 tablespoon of vinegar, $\frac{1}{4}$ cup of butter. Boil until brittle in cold water. Add juice of a lemon, and pour into tins. Pull when partly cool.

Divinity Candy—Two cups sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup cold water, whites of 2 eggs, walnuts and vanilla. Boil first 3 ingredients until it crisps in cold water. Beat eggs and pour syrup in slowly, beating until stiff. Drop on buttered tin and cut in squares. Add vanilla and walnuts.

Add Sandwiches andRY cihocolf toassgdc

Peanut Sandwiches—Take brown skin from salted peanuts, chop fine and mix with salad dressing. Put between thin slices of buttered white bread.

MRS. R.

Watercress Sandwiches—Season watercress with salt and pepper and a few drops of vinegar and chop coarsely. Mix with creamy cottage cheese and spread between thin slices of white bread.

Lettuce and Onion Sandwiches—Lay on thin slices of bread the heart leaves of lettuce, sprinkle with minced onion, and wet with French salad dressing.

Brown Bread Sandwiches—Spread and cut brown bread as for sandwiches. Use finely chopped peanuts seasoned with salt, or grated cheese mixed with chopped English walnuts, seasoned with salt.

Delicious Sandwiches—For the brown bread sandwiches use Boston brown bread. For pimento sandwiches cut fine textured bread in thin slices and butter sparingly. Mix cream cheese with enough sweet cream to make into a soft paste. Chop the pimentos fine and mix through the cheese. Spread one piece of bread with the paste. On the other slice place a crisp lettuce leaf and press the two together. Cut in dainty shapes. A palatable chicken sandwich is made by mixing finely chopped chicken meat and a little celery with mayonnaise dressing. The chicken and celery should be chopped separately and the bread should be put together with a lettuce leaf.

Vedette Sandwiches—Mix equal parts of grated Swiss cheese and chopped walnuts. Season with salt and pepper. Use brown bread well buttered.

Scotch Lemon Cheese—One pound of granulated sugar, $\frac{1}{4}$ pound sweet butter, 3 lemons, 4 eggs. Put butter and sugar in jar, in pan of boiling water until it melts. Grate rind of 2 lemons, then add juice of all 3, and the eggs well beaten. Stir continually until it thickens. Nice for sandwiches. A recipe from Aberdeen, Scotland.

MISS A. B. LOW.

College Girl Sandwiches—Prepare dates, chop fine and mix with marshmallows that have been heated until soft. Mix thoroughly and use brown bread cut very thin.

Aberdeen Sandwiches—Shred lettuce with a fork and season with salt, pepper and lemon juice. Lay between thinly sliced and buttered rounds of bread. Press a thin slice of tomato on top of each sandwich.

Orange Pudding—Take 4 oranges and slice them, removing seeds, then pour over this 1 cup of sugar. Make custard of $2\frac{1}{2}$ cups milk, 2 teaspoons corn starch and yolks of 2 eggs. Pour this over the oranges. Beat whites, add a little sugar, spread on top and brown in oven. Serve cold.

MRS. GEO. CHURCH.

Hard Sauce for Pudding—If possible use unsalted butter or butter from which the salt has been well washed, then add to it powdered sugar (not granulated). Beat 1 cup of butter until very creamy, then add 2 cups of powdered sugar, then gradually the unbeaten whites of 2 eggs, $\frac{1}{2}$ cup of cream, any flavoring desired. Serve in a glass dish. This is nice without any pudding, but delicious with plum pudding, add a little wine if desired.

MRS. MATHESON.

Apple Pudding—Into 2 cups of sifted flour chop a tablespoon of butter, until it is like a coarse yellow powder. Make a batter of this with a teacup of milk and 3 beaten eggs. Have ready $\frac{1}{2}$ dozen peeled and sliced apples, wiped dry, then dredge with flour. Stir these into the batter and turn into a greased pudding mould. Boil for 2 hours.

Swiss Pudding—One-half cup butter, $\frac{7}{8}$ cup of flour, 2 cups milk, grated rind of 1 lemon, 5 eggs, $\frac{1}{3}$ cup powdered sugar. Cream the butter, add flour gradually; scald milk with lemon rind, add to first mixture and cook 5 minutes in double boiler. Beat yolks of eggs until thick and lemon-colored, add sugar gradually and then add to cooked mixture; cool and cut and fold in whites of eggs beaten stiff. Turn into buttered mould, cover and steam $1\frac{1}{4}$ hours; while steaming, be sure water surrounds mould to half its depth, and never reaches a lower temperature than the boiling point.

Boiled Prune Pudding—Stew a pound and a half of prunes; when cold remove the stones and cut each prune into 4 pieces. Into $\frac{1}{2}$ cup of powdered suet stir $\frac{1}{2}$ cup of powdered sugar, 2 beaten eggs, 1 gill of milk, 1 gill of the prune liquor, and a scant pint of flour, sifted with $\frac{1}{2}$ teaspoon of baking powder and a saltspoon of salt. Beat all thoroughly together and last of all add the quartered prunes, thoroughly dredged with flour. Turn into a greased pudding mould with a closely fitting top, and boil for $2\frac{1}{2}$ hours. Serve hot with hard sauce.

Buttermilk sauce for puddings or any dessert which lacks an acid, is far superior to sauce in which sweet milk is used. A delicious sauce is made of a cupful of boiling water and 1 cupful of sugar, $\frac{1}{2}$ cupful of good buttermilk and butter the size of an egg. The same rule applies to custard with lemon flavoring.

Cheese Pudding—Butter liberally the bottom and sides of an earthenware pudding bowl and place alternate layers of thinly sliced stale bread and fresh cheese. Season with salt and red pepper and add at the last a cup of milk and 2 beaten eggs. Bake for 30 minutes in a hot oven.

Salmon Loaf—Drain the liquor from 1 can of salmon and save for the sauce. Take 4 well beaten eggs, 4 spoonfuls of melted butter (not hot), $\frac{1}{2}$ cup fine bread crumbs, season with salt, pepper and chopped parsley. Chop fish fine and beat in butter until smooth, beat the crumbs with the eggs and season before mixing. Put in a buttered mould and steam 1 hour.

Sauce for Loaf—One cup milk boiled, thicken with 1 tablespoon of corn starch, 1 tablespoon of butter in liquor of salmon and 1 raw egg beaten light, a little pepper and salt. Put egg in last.

MRS. JOHN ROWE.

Chicken Pudding—Cut up a young chicken into good sized pieces, put into a saucepan with enough water to cover and boil until tender, season with salt, pepper and celery salt. Place the chicken in a well buttered pudding dish, add 2 tablespoons of minced parsley, 2 hard boiled eggs sliced, teaspoon of onion juice and enough chicken broth to moisten. Pour over this the following batter: 2 eggs beaten light and mixed with 1 cup of milk, pinch of salt, 1 tablespoon of melted butter, 1 teaspoon of baking powder mixed with 2 cups of sifted flour. Bake 1 hour in a moderate oven.

MRS. MATHESON.

Beefsteak and Bacon—One and a half lbs. round steak, $\frac{1}{2}$ lb. sliced side bacon. Put steak in pan, cover with sliced onions, then put on the bacon. Put into oven and cook for 20 minutes without a cover, then remove cover and add $1\frac{1}{2}$ cups water and let cook 1 hour or until ready to serve.

MRS. RIDDOLLS.

Shredded Wheat Oyster, Meat or Vegetable Patties—Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, fill the shell with the drained, pickled and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables or meats may also be used.

Shirred Eggs with Bacon—Cut $\frac{1}{2}$ a dozen slices of bacon into tiny squares and broil in hot frying pan. Take out bacon and pour off nearly all the drippings, leaving about a teaspoonful. Into this pour 5 eggs slightly beaten, $\frac{1}{3}$ cupful of milk and $\frac{1}{4}$ teaspoonful of salt. Stir carefully until thick, add the bits of bacon and serve.

To Cook Round Beef Steak Tender—Take round beef steak and pound it well, then sprinkle with a sifter flour all over it, then pound the steak again so as to take all the flour through it, then put your frying pan on the stove with a good piece of butter until it is good and hot, then put in the steak and fry brown on both sides, then cover the steak with boiling water and put a cover on and simmer at the back of the stove while the potatoes are cooking for dinner.

Oyster cocktail—Two teaspoons horseradish, $\frac{1}{2}$ teaspoon tobasco sauce, 2 teaspoons vinegar, 4 teaspoons lemon juice, 3 teaspoons catsup. Mix well and pour $1\frac{1}{2}$ teaspoons into each glass, add salt, then the oysters. Do not use tobasco sauce with freshly grated horseradish as it makes it too hot. This is enough for 6 glasses.

L. HAZLEHURST.

Meat Loaf—Put 3 lbs. round steak and piece of suet size of a lemon through the chopper, add 2 small onions chopped fine, 3 beaten eggs, $\frac{3}{4}$ cup sweet milk, 8 soda biscuits rolled, 1 tablespoon salt, pepper to taste and some chopped parsley if desired. Mix all together and pack in a greased tin, turn tin upside down into a greased baking pan and bake 1 hour in a moderate oven.

MRS. C. CHURCHILL.

Kidneys a la Brochette—Split the kidneys, put over the fire in cold water, and bring to a rapid boil. Drain, wipe and slice each half. Cut the same number of thin slices of bacon the same size and free from rind and hard lean strips. Arrange the bacon and kidney slices alternately on small skewers and broil them quickly. Serve on skewers.

Baked Hamburg Steak—Two pounds chopped beef, 1 can of tomatoes. Season meat with salt, pepper and a little onion. Put meat in skillet, shaping meat well up around the sides. Pour in tomatoes and bake $\frac{1}{2}$ of an hour. Peas or dressing may be substituted.

Ham Omelet—Make an omelet in the usual way; pour into an omelet pan and before the egg sets sprinkle over the top a teacupful of finely minced cold cooked ham.

Minced Eggs—Chop up 4 or 5 hard-boiled eggs. Put over the fire in a sauce pan, 1 tablespoon of flour, cook for 1 minute then add 1 cup of hot milk. When it cooks thick like cream put in the minced eggs; stir it for a few minutes and serve garnished with sippets of toast.

Beefsteak Hollandaise—Heat a spider very hot, rub the bottom over with butter and lay in it a steak from the round of prime beef. Before turning, grate over the meat half of a good-sized onion, and dust with a teaspoonful of salt and $\frac{1}{2}$ a saltspoon of pepper; repeat this when the steak has been turned; when done lay in a dripping pan, cover, and finish in a hot oven for 15 minutes; add 1 cupful of roast beef gravy or stock to the little meat juice in the spider and season it with $\frac{1}{2}$ saltspoonful of walnut catsup; simmer for 5 minutes and pour round the steak when it has been placed on a hot platter. Cheap and excellent.

Omelet—Two eggs, $\frac{1}{4}$ teaspoon salt, pepper, 2 tablespoons of milk, 1 tablespoon butter. Beat yolks of eggs until light and creamy, add the seasoning and milk; beat the whites until stiff. Heat an omelet pan, spread butter over bottom and sides, put whites into mixture; when pan is very hot turn in omelet, spread evenly. When set put in hot oven for few minutes to dry, fold and serve immediately. Garnish with parsley.

Mutton Scallop—If the meat is tender, cut in thin slices; if not, chop or mince it, season with salt and pepper and put a layer in buttered baking dish, then layer of canned tomatoes. Continue until the dish is full, the top layer being of tomatoes. Bake in the oven for $\frac{1}{2}$ hour. It is nice served with baked potatoes.

Dressed Meat—A cheap, nourishing, delicious and easily digested meat for luncheon or tea is made by boiling a "shankbone" of veal, 1 of beef and 1 of mutton together until the meat will fall from the bone. Carefully remove all bone and gristle, chop fine, or put through meat cutter. Season to taste, sage and savory may be added if desired. Place half the mixture in a bread tin, have ready 5 or 6 hard-boiled eggs, cut each end from them so they can be placed close, end for end, in a row on the meat in the centre of tin. Then add the balance of the meat, press closely, and set away until firm. Slice in $\frac{1}{2}$ -inch slices with a sharp knife so that each piece will have a slice of egg in the centre, garnish with parsley. This never fails to be an attractive dish and once made well is in constant demand. The stock can be used for soup.

MRS. HARRIET L. DUTTON.

Celery Stew—Take 1 pound round steak, cut into fine pieces, have your pan hot, put into it a tablespoonful of butter, let it get good and brown, then put in your steak, let it brown, put in a heaping tablespoonful of flour, let it get good and brown also, then fill up your pan with water, let come to a boil, take 3 stalks of celery, cutting off leaves, 3 large onions, 3 large potatoes, cut all into fine pieces, then put them in your nicely browned gravy and boil for 1 hour; do not have the gravy thick. Serve hot with hot buttered toast. This makes a nice stew; dry celery leaves and keep for soup.

MRS. E. N. LANNING.

Potato and Meat Cakes—Parboil and finely mince 1 onion with $\frac{1}{2}$ pound of any cold meat; then add $\frac{1}{2}$ cupful of minced ham. Stir in 2 cupfuls of mashed potatoes, $1\frac{1}{2}$ teaspoonfuls of mixed herbs, salt and pepper to taste and the yolks of 2 eggs. Beat all well together, and just before cooking stir in the whites, beaten to a stiff froth. Then drop the mixture by spoonfuls into boiling fat and fry a golden brown.

How to Corn Beef—Make a brine of 3 quarts of water, 1 cup of salt, $\frac{1}{2}$ cup of brown sugar and saltpetre the size of a hazelnut. Boil all together. Select the piece of meat you prefer, put in a jar and when the brine is cold, pour over the meat. Let it stand 5 or 6 days and it will then be ready for use. You will never buy corn beef after trying this.

Curried Veal—Cut 3 pounds of lean veal into dice an inch square. Fry a sliced onion in 2 tablespoons of butter until it begins to color. Strain out the onion; heat the butter to hissing, put in the meat cubes and shake over the coals until heated through and slightly browned. Turn the contents of the frying pan into a pot, rinsing out the pan with a cupful of boiling water. Sprinkle over all 3 tablespoons of finely minced salt pork and some chopped parsley, cover and stew gently for 2 hours, or until veal is tender. Drain the meat free from gravy, and keep hot over boiling water. Return the gravy to the fire; add salt of necessity. Have ready in a cup a large spoonful of browned flour, wet to a paste

with cold water. When smooth add a teaspoon of curry and stir in well before adding both to the gravy. As it begins to boil add the meat, cook for 10 minutes and serve. Arrange on platter, surrounding the meat with boiled rice.

Fish Balls—One cup of salt codfish, 2 heaping cups potatoes, 1 egg, $\frac{1}{2}$ tablespoon butter, $\frac{1}{8}$ teaspoon pepper. Wash fish in cold water, and pick in very small pieces, or cut, using scissors. Wash, pare and soak potatoes, cutting in pieces of uniform size before measuring. Cook fish and potatoes in boiling water until potatoes are soft. Drain through strainer, return to kettle in which they were cooked, mash thoroughly, add butter, egg well beaten, and pepper. Beat with a fork 2 minutes. Take up by spoonfuls, put in frying basket and fry 1 minute in deep fat.

Sausage—Breakfast sausage is prepared by using 2 pounds of lean pork, 1 tablespoonful of powdered sage leaves, 1 teaspoonful of salt, 1 salt-spoonful of black pepper. Run the meat through a chopper, add the salt, pepper and sage, mix thoroughly and make into small cakes. Put a tablespoonful of drippings into a pan, and when hot cover the bottom with the cakes and fry. When nicely browned on one side turn and brown the other.

Veal Souffle—To a pint of cold finely chopped veal allow 1 tablespoonful each of butter and flour, 2 cups of milk, 2 eggs and $\frac{1}{2}$ cup of bread crumbs. Melt the butter without browning, add the flour and stir until smooth; add the milk and stir until it thickens; then add the bread crumbs and cook 2 minutes. Just before taking from the fire add the yolks of the eggs. Mix well. Add the veal, 2 tablespoonfuls of minced parsley, a teaspoonful of salt and 2 dashes of pepper. Beat the whites of the eggs to a stiff, dry froth, add the mixture carefully, turn into a greased baking dish and bake 20 minutes in a quick oven.

Oyster Pie—One quart of oysters, including the liquor, 1 cupful of milk, 1 tablespoonful of butter, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper. Put in a deep pan and cover with a crust made of 1 quart of flour, 1 tablespoonful of lard, 1 teaspoonful of baking powder, a pinch of salt and water enough to make a soft dough.

Peanut Cookies—Prepare $\frac{1}{2}$ cup finely chopped peanuts, cream 2 tablespoons butter, add $\frac{1}{4}$ cup sugar, 1 beaten egg and $\frac{1}{2}$ cup flour sifted with 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt; then add 1 tablespoon milk, the peanuts and 1 teaspoon lemon juice. Drop from teaspoon on an un buttered baking sheet 1 inch apart and place half-peanut on top of each. Bake in slow oven 12 to 15 minutes. This recipe will make 30 cookies.

MRS. H. W. PEACE, West Toronto,

Fruit Cookies—One and one-half cups of brown sugar, 1 cup butter, 3 eggs well beaten, 2 tablespoons baking soda dissolved in $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ teaspoon each cloves and allspice, 1 teaspoon cinnamon, 1 cup each chopped pecan nut meats, figs and raisins. Drop with spoon the size of a walnut 1 inch apart. Bake in moderate oven.

Almond Cookies—Two eggs, 1 lb. white sugar, 6 oz. of butter, 1 teaspoon almond flavoring, 1 teaspoon powdered ammonia flour to roll.

MISS HAZLEHURST.

Orange Biscuits—Whites of 4 eggs, $\frac{1}{2}$ lb. ground almonds, 1 lb. powdered sugar, grated rind of 2 oranges. Beat whites to stiff froth and add to them the sugar, almonds and grated orange. Beat well, and drop on stiff white paper which has been sprinkled with sugar. Bake for few minutes in a slow oven.

MRS. RIDDOLLS.

Good Cookies—One egg, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour, 1 cup butter and lard, 3 tablespoons cream, $\frac{1}{2}$ teaspoon soda, pinch of salt, $\frac{1}{2}$ cup currants, 1 teaspoon vanilla.

ADA W. RASTALL.

Ginger Nut Wafers—Put $\frac{1}{4}$ cup of butter, $\frac{1}{4}$ cup lard, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup brown sugar together over the fire and heat to boiling point; remove from stove and add 3 cups of flour, a rounding teaspoon each of ginger and cinnamon, $\frac{1}{4}$ teaspoon of cloves, a level teaspoon of soda, sifted with the flour. Stir until thoroughly mixed, then stand in a cool place over night. Next morning roll out about $\frac{1}{4}$ inch thick, sprinkle with a cup of finely chopped walnuts and press the rolling pin lightly over them to secure firmly into place. Cut into strips about 3 inches long and an inch wide. Bake in moderate oven.

MRS. MATHESON.

Cream Puffs—Boil together $\frac{1}{2}$ cup of butter and 1 cup of water, while boiling add 1 cup of flour dry, stir till smooth, then cool and add 3 eggs, not beaten; stir smooth; drop on buttered pan. Bake 25 minutes.

Cream Filling—Fill with the following: $\frac{1}{2}$ cup of sugar, 1 egg, 2 heaping teaspoons of flour. Pour this in a good half pint of boiling milk, flavor with vanilla; or else fill them with whipped cream.

MRS. GARFIELD MARKLE.

Oatmeal Macaroons—One and a half cups granulated sugar, $\frac{1}{2}$ cup butter (scant), 3 cups oatmeal, 3 teaspoons baking powder, 2 eggs, vanilla or almond flavoring and a cup of peanuts or almonds. Cream butter and sugar and add well beaten eggs and then other ingredients. Drop from spoon on greased tins. Bake in moderate oven. Very nice.

MRS. JOHN ROWE, Exeter.

Snow Cake—Whites of 10 eggs beaten stiff, or until you can turn dish over and it won't move. Sift lightly on this $1\frac{1}{2}$ cups fine white sugar, stir well and add 1 cup flour mixed with 1 teaspoon cream of tartar; flavor with vanilla and 1 tablespoon lemon juice. Don't butter the cake tin.

MRS. JOHN ROWE, Exeter.

Fruit Cake without Eggs—One cup brown sugar, 1 cup sour milk, 1 cup of raisins, 1 teaspoon of baking powder, $\frac{1}{2}$ cup currants, 2 cups of flour, 4 tablespoons of butter, $\frac{3}{4}$ teaspoon each of ground cinnamon and cloves, a small quantity of nutmeg. Mix well and bake in moderate oven.

MISS BESSIE RUSTON.

Angel Cake—Whites of 8 eggs (or 9 small ones), $1\frac{1}{4}$ cups of sugar, 1 cup of flour, $\frac{1}{2}$ teaspoon of cream of tartar, pinch of salt added to eggs before whipping, flavor to taste. Sift flour 5 times, measure and set aside sugar and flour; whip eggs to a foam, then add cream of tartar and whip until very stiff, add sugar and beat in (always use a spoon to mix cake with), then flavor and beat, then add flour and fold in lightly; put in a moderate oven at once. It will take from 20 to 40 minutes to cook. If cake begins to brown in 10 minutes the oven is a little too hot.

MRS. MATHESON.

Prince of Wales Cake—Black part—One cup of brown sugar, $\frac{1}{2}$ cup each of butter and sour milk, 2 cups of flour, 1 cup chopped raisins, 1 teaspoon of soda dissolved in warm water, 1 tablespoon molasses, the yolks of 3 eggs, 1 teaspoon each of cloves and nutmeg.

White Part—One cup flour, $\frac{1}{2}$ cup each of cornstarch, sweet milk and butter, 2 teaspoons baking powder, whites of 3 eggs. Bake all in 4 layers. Put together with icing, a black then a white, alternating.

MRS. RIDDOLLS.

Pound Cake—One half lb. butter, $\frac{1}{2}$ lb. brown sugar, 2 eggs, $\frac{1}{2}$ lb. citron peel cut fine, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Beat butter and sugar to a cream, add eggs and beat, then add peel and flavoring and beat well.

MRS. H. W. PEARCE, West Toronto.

Buttermilk Cake—One half cup melted butter, $1\frac{1}{2}$ cups brown sugar, $1\frac{1}{2}$ cups buttermilk, 2 teaspoons soda, 1 cup currants, 1 cup raisins, 1 teaspoon cinnamon, nutmeg and cloves, about 1 cup of citron and lemon peel, 3 cups flour.

MRS. A. WICKS, West Toronto.

Orange Cake—Two cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 3 eggs, 2 level teaspoonfuls baking powder, $1\frac{1}{4}$ cups flour, grated rind of a navel orange. Bake in 2 or 3 round or square pans. For between layers and on top use the juice of the orange, a teaspoonful of lemon juice and confectionery sugar.

MRS. WM. RIDDLE,

Coffee Cake—Make a cup of strong coffee by putting 2 heaping desert spoonsful of coffee and a cup of water in vessel and let come to boil, then strain and let get cold. 1 cup coffee, 1 cup butter, 1 cup raisins, $1\frac{1}{2}$ cups sugar (brown), $2\frac{1}{2}$ cups flour, 2 eggs, 1 teaspoonful of cinnamon, cloves and nutmeg, 1 teaspoon soda. Make in long tin.

ADA W. RASTALL.

Nut Loaf—Two eggs, 1 cup sugar, creamed; 2 cups sweet milk, 4 cups flour, 1 cup chopped walnuts, 4 large teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Put in buttered pan and allow 20 minutes to rise before baking.

ADA W. RASTALL.

Light Cake—Cream 2 tablespoons butter, add $\frac{3}{4}$ cup granulated sugar, the beaten yolks of 2 eggs, 1 cup of milk, 2 cups flour mixed with 2 teaspoons baking powder, and lastly the beaten whites.

MRS. C. CHURCHILL.

Lady Baltimore Cake—One half cup butter, $1\frac{1}{2}$ cups sugar, cream to a froth; $\frac{3}{4}$ cup water, 2 cups flour, 3 level teaspoons baking powder, 1 cup English walnuts chopped fine, whites of 4 eggs whipped in at the last. Bake in 1 loaf in moderate oven for 40 minutes. Do not open oven door for 15 minutes.

MRS. W. McCUTCHEON.

Twelve-Cent Cake—One cup sugar, 1 teaspoon butter; mix well together then add $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon baking powder. Beat well and grate yellow rind of orange or lemon in the batter and mix lightly. Take the juice of lemon or orange, mix with a little sugar and spread over top of cake when cold.

MRS. W. McCUTCHEON.

Orange Cake—One cup sugar, 3 tablespoonfuls of butter, 2 eggs, $\frac{1}{2}$ cup orange juice, grated rind of 1 orange, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder. Cream butter, add sugar, beat; add eggs unbeaten; beat thoroughly; add orange juice, then the flour sifted with the baking powder. Bake in gem pans and roll in powdered sugar while warm.

MRS. F. L. SMITH.

Orange Tea Cake—This recipe makes 18 delicious, inexpensive and quickly made little tea cakes. Cream 1 tablespoonful of butter and the same of lard with 1 cupful of sugar. Add 2 well beaten eggs, $\frac{3}{4}$ cup of milk, pinch of salt, 1 teaspoonful of extract of orange, $\frac{3}{4}$ cup of washed currants, $1\frac{1}{4}$ cups of flour and 2 teaspoons of baking powder. Bake 15 minutes in muffin pans in hot oven.

MRS. LILLIAN ROSS.

Maple Gingerbread—Cream $\frac{1}{4}$ cupful of butter, add 1 cupful of maple sugar, 1 egg well beaten and $\frac{1}{4}$ cupful of boiling water. Sift together 2 cupfuls of flour, 1 teaspoonful of ginger and $\frac{1}{2}$ tea-spoonful of salt; add to the first mixture; bake in moderately hot oven about 30 minutes.

Gingerbread for Christmas—Rub $\frac{1}{2}$ pound of lard or butter into 2 pounds of sifted flour, add $\frac{1}{2}$ pound brown sugar, 2 ounces of ground ginger, $\frac{1}{2}$ ounce of caraway seeds, $\frac{1}{4}$ ounce (or teaspoonful) baking soda, 3 eggs well beaten and 2 pounds of molasses. Bake in a flat, greased and paper-lined tin for $1\frac{1}{2}$ hours. Brush the top of cake with a little milk, in which sugar has been dissolved, to glaze it.

MRS. ELIZABETH GERNER.

Strawberry Shortcake—Cream $\frac{1}{2}$ cup butter with $1\frac{1}{2}$ cups of sugar; the beaten yolks of 2 eggs and 1 cup milk. Stir in $2\frac{1}{2}$ cups flour sifted with 2 teaspoonfuls baking powder. Beat well and fold in the well beaten whites of 2 eggs. Bake in square cake pans and when cold place together with mashed and sweetened strawberries and cover with a meringue made with the well beaten whites of 2 eggs and $\frac{1}{2}$ cup of sugar; put in the oven until a delicate brown. Decorate the top with whole berries. Serve with either thin cream or whipped cream.

Choco Cake—Three well beaten eggs, 1 cupful of sugar; beat with eggs until creamy; add 1 cupful of flour, 1 scant teaspoonful of soda dissolved in a little water, 1 cupful of dates chopped fine and 1 cupful of nut meats chopped fine. Bake in loaf tin in moderate oven. This cake is without shortening or milk, but is delicious.

MRS. F. W. REINOLD.

Rhubarb Tutti Frutti Cake—Make a shortcake by any recipe desired. Split and butter and spread at once with a filling made as follows: Cook together for five minutes two cupfuls of rich, thick, stewed rhubarb and one cupful of mixed stoned dates and raisins, chopped fine. Spread each layer while both cake and filling are hot and put a layer of whipped cream on top of each layer of fruit before covering with next layer of shortcake. Serve at once with plenty of good whipped cream or with thick sweet cream and sugar.

G. H.

Jelly Roll—One cup of white sugar, 1 cup of flour, 1 teaspoon of baking powder, 1 tablespoon of cold water, 1 teaspoon of lemon juice, put in roasting pan lined with buttered paper, and bake. As soon as it is done, turn up-side down on a clean cloth, peel off the paper, cover with jelly and roll quickly, immediately rolling in the cloth. Lay on a pillow until cool.

Sally Lunn—Beat 2 eggs add a lump of soft butter, the size of an egg, put in 3 teaspoonfuls of sugar, $\frac{1}{2}$ pint of milk, 1 pint of flour, and sift in 3 teaspoonfuls of baking powder; stir all together and bake in shallow tins for 20 minutes. They are fine.

MRS. L. D. PERRY.

PICKLES AND RELISHES

Pickled Crab Apples—Nine pounds apples, 4 pounds sugar, 1 pint water, 1 quart vinegar and broken cinnamon and cloves, $\frac{1}{4}$ tablespoon each. Leave the crab apples whole with the stems on. Put them in a crock, a layer of apples and a layer of sugar alternating, pour vinegar and sugar over them and let them stand over night. Drain and heat the liquid, adding to it the broken pieces of cinnamon and cloves which have been tied in a bag. Heat slowly to the boiling point and when the liquid is clear add the apples and boil until they are tender. Put them in glass jars. Let the liquid boil down to a syrup and pour it over the apples in the jars and seal airtight.

New Way of Putting Up Cucumbers—Instead of putting up your cucumber pickles in the usual way try this method: Fill a two-quart fruit jar with small cucumbers that have been washed. Fill up with vinegar, put a small cheese cloth bag filled with spices on top and seal. Will keep indefinitely, always retain their crispness, and far surpass those that have been put up in the usual manner.

MRS. R. H. H.

Peach Catsup—Pare and quarter 8 quarts of ripe peaches. Simmer the parings for 30 minutes in 1 pint of water. Then strain, add the peaches, and simmer 30 minutes longer. Add $1\frac{1}{2}$ cups of best cider vinegar and $\frac{1}{2}$ cup of sugar, 2 teaspoons of ground cinnamon, and $\frac{1}{2}$ teaspoon each of cloves, mace, and pepper. Simmer slowly until quite thick, and seal hot in pint jars.

Celery Mixture—Four quarts green tomatoes, 1 large cabbage, 1 quart onions, all chopped fine. Salt over night and drain $\frac{1}{2}$ hour in the morning. Four heads celery chopped, 2 lbs. brown sugar, 2 quarts vinegar, $\frac{1}{2}$ ounce turmeric, $\frac{1}{2}$ ounce celery seed, little black pepper. Cook slowly for $\frac{1}{2}$ hour.

MRS. RIDDOLLS.

Sliced Cucumber Pickles—One peck green cucumbers, $\frac{1}{2}$ peck onions sliced, sprinkle with salt and let stand over night and drain well. Cover with cider vinegar and let boil till tender, then add $\frac{1}{2}$ cup mustard, $\frac{1}{2}$ cup flour, 2 teaspoons turmeric, 2 cups granulated sugar, pinch cayenne pepper, pinch black pepper. Mix all together with cold vinegar and add to pickles.

Celery Pickle—One dozen large bunches celery, 4 or 5 large onions, 3 red peppers, 2 ounces curry powder, $\frac{1}{4}$ lb. mustard, $1\frac{1}{2}$ lbs. granulated sugar, 2 quarts vinegar, 3 tablespoons cornstarch, salt to taste. Chop celery, onions and peppers fine, put vinegar on to boil. Mix curry powder, mustard and cornstarch with a little cold vinegar, add sugar, boil all together for ten minutes and no longer.

MRS. WICK, West Toronto.

Pickled Corn—Cut 1 head of cabbage very fine, sprinkle with salt and let stand for a while, then drain. Take corn from ten cobs previously boiled, 3 pints of vinegar, 2 red peppers cut fine, 1 tablespoon celery seed, $\frac{1}{2}$ teaspoon turmeric, 3 cups granulated sugar, 3 tablespoons of cornstarch mixed with a little of the cold vinegar, add cabbage and corn, bring to a boil and seal. Do not have corn too old.

MRS. A. RIDDOLLS.

Mixed Sweet Pickle—To each dozen small cucumbers take 1 pint small onions, 1 pint string beans, 1 cauliflower and 1 head of celery. Cover with weak brine of salt and cold water and let stand for 24 hours, then put over the fire and bring to a boil, then drain thoroughly. Put in a granite or porcelain kettle 3 pints good cider vinegar, $1\frac{1}{2}$ cups of sugar, 2 teaspoons of celery salt and $\frac{1}{4}$ ounce of turmeric and bring to a boil. Add mixed vegetables and boil for five or ten minutes and can while hot.

MRS. W. J. RIDDOLLS.

Lily White Sauce—12 large green cucumbers, 8 ripe cucumbers, 8 large onions, slice all fine, sprinkle with salt, let stand for 2 hours and drain. Add 1 tablespoon white pepper, 1 tablespoon mustard, $\frac{1}{2}$ tablespoon turmeric, 1 cup sugar and vinegar to cover. Cook $\frac{1}{2}$ an hour and seal while hot.

HARRIET RIDDOLLS.

EXTRA SOUPS

Vegetable Soup—A delicious vegetable soup, usually made with canned corn, can not be made with the fresh. Put into a kettle a $\frac{1}{2}$ lb. of lean salt pork cut in cubes, 2 potatoes and two onions sliced, 1 carrot and 1 head of celery cut fine, $\frac{1}{2}$ can of corn and $\frac{1}{2}$ can of tomatoes or their equivalent in the fresh vegetables, and 2 quarts of water. Simmer gently all day on the back of the range, or in the fireless cooker, seasoning to taste with salt, pepper and a little paprika. Just before serving add 1 cup of milk and 1 cup of cream thickened with 2 tablespoonfuls of flour and two tablespoonfuls of butter. Cook just long enough to blend and serve. This is a good soup to make on ironing day, when there must be fire in the range.

Dahl Soup—One pint of dahl, $1\frac{1}{2}$ pints of water, 1 onion, 1 blade of mace, a little celery. Set on stove and boil $\frac{1}{2}$ an hour, then strain and add $\frac{1}{2}$ pint of milk, salt to taste and thicken with 1 tablespoon of flour and butter.

MRS. MATHESON.

Tapioca Soup— $\frac{1}{2}$ cup tapioca, 2 cups water, 6 cups milk, 1-3 cup butter, $\frac{1}{4}$ cup flour, 2 blades celery, 1 small onion, sprinkle of nutmeg, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon salt. Soak tapioca in cold water 1 hour, then pour into double boiler, cook 1 hour. Melt the butter in frying pan, slice onion and celery and fry 5 minutes, add flour and stir till smooth. Pour enough milk over this to make a thin batter. (Pour slowly and stir constantly.) Add pepper, salt and nutmeg, cook 5 minutes. When mixture is smooth add tapioca. Cook $\frac{1}{2}$ an hour and add rest of milk. Serve.

MISS HAZLEHURST.

Cream of Pea Soup—Cook 1 pint of peas or 1 can of peas, 2 slices of onion in 2 teacupfuls of water for 20 minutes, then press through a sieve. Mix 3 tablespoonfuls of butter with the same of flour, add to 3 cups milk and cook until it begins to thicken, then mix all and bring to the boiling point. Season with salt and pepper and serve.

MRS. NESS.

Salmon Soup—One quart of milk, thicken with 2 tablespoons of flour and 1 ounce of butter, add $\frac{1}{2}$ can of salmon, 1 teaspoon of salt a little pepper and a tablespoon of grated onion. Put through collander and serve hot.

MRS. MATHESON.

EXTRA SALADS AND DRESSINGS

Cream Egg Salad—Cream egg salad is an attractive and simply prepared dish. Boil the required number of eggs till hard and remove the whites, leaving the yolks whole. Mince the whites fine and add to a $\frac{1}{2}$ pint of cream, whipped and seasoned to taste with salt and curry powder. Drop large spoonfuls of the cream on lettuce leaves and place a yolk in the center of each one.

White Sauce—Four tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, 2 cups milk or cream. Heat butter until it bubbles, add flour, stir well together, then add hot milk. Stir and work until there is no taste of raw starch.

Dublin Salad—To $1\frac{1}{2}$ cupfuls of left-over mashed potatoes add 2 tablespoons of melted butter, 2 tablespoons of finely chopped parsley, 1 teaspoon of onion juice and $1\frac{1}{2}$ tablespoons of vinegar. Mix all ingredients well and add salt to taste. Chill thoroughly. When ready to serve shape roughly into small balls and place on lettuce leaves. Put beside the potato balls a spoonful of boiled cream salad dressing made by any favorite recipe.

White Salad—One cup of celery, 1 cup of cabbage, 1 10-cent can of pimento, $\frac{1}{2}$ cup of almonds blanched. Cut the above rather fine. One-half box of gelatine soaked in 1 pint of cold water, when soft add 1 pint of hot water, 1 teaspoon of salt, $1\frac{1}{2}$ cups granulated sugar. When slightly cooled add the other ingredients. Mold in pan, cut in squares, and serve on lettuce leaf with a good mayonnaise mixed half whipped cream. This is delicious.

Peach Salad—Pare a quart of ripe yellow peaches, and cut into thin slices; slice very thin a $\frac{1}{2}$ cup of blanched almonds. Mix the fruit and nuts with a cup of mayonnaise to which has been added 1-3 of a cup of whipped cream. Serve immediately on lettuce leaves.

Potato Salad—Six potatoes boiled and sliced, 1 large cucumber (dice), 1 teaspoon parsley chopped, 10 drops onion juice, 6 tablespoons melted butter, 4 tablespoons vinegar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper.

Dressing—Two eggs, 6 tablespoons vinegar, 1-3 cup sugar, $\frac{2}{3}$ teaspoons mixed mustard, salt and pepper. Beat eggs, add vinegar, stirring slowly, cook. Add 8 tablespoons milk, small piece butter.

MRS. M. E. BROWN, London.

Potato Salad—Chop boiled cold potatoes, not too fine, 1 good sized onion chopped very fine, 1 hard-boiled egg.

Salad Dressing—One egg, 1 teaspoon flour, 1 teaspoon salt, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon pepper, 1-3 cup vinegar. Add $\frac{1}{2}$ cup boiling water and let cook until it thickens. Two or 3 teaspoons of cream may be added if desired. Pour over potatoes, onion and egg.

Waldorf Salad—Half cup vinegar, 1 cup water, 1 egg, 1 level teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 2 tablespoons flour, $\frac{3}{4}$ cup sugar. Before using thin with cream. Chop very fine 6 large apples, 1 head celery, $\frac{1}{2}$ cup walnuts. Must be chopped just before using.

ADA W. RASTALL.

Cheese Balls—To 1 beaten egg add 1 cup of grated cheese, $\frac{1}{4}$ teaspoonful of mustard, $\frac{1}{2}$ teaspoon of salt 1 teaspoon of flour, 2 tablespoons butter and dash of cayenne pepper. Heat this in a double boiler adding gradually 1 cup of milk, stir until thick, when cool form into balls and roll in grated cheese. Serve on lettuce leaves with spoonful of mayonnaise.

Cucumber and Tomato Salad—Choose good sized ripe tomatoes. Cut a slice from the stem and remove the pulp and refill with chopped cucumbers minus the seeds, and mayonnaise. Serve on a lettuce leaf.

MRS. JONES.

A Delicious Fruit Salad—Cut pineapple into dice and mix with an equal portion of celery cut fine, dress with a mayonnaise with which whipped cream has been blended, season with salt and heap it on a bed of white lettuce leaves, cover the top with the mayonnaise and garnish with nut meats, celery tips and tiny white lettuce leaves.

MRS. MATHESON.

Mayonnaise Dressing—One cup of vinegar, $\frac{1}{2}$ cup of sugar, 3 teaspoons mustard mixed in a little vinegar, 2 eggs. Cook over a pan of hot water. Stir well until it thickens, then add 1 tablespoon of butter or olive oil, salt, red pepper and cream or milk.

MISS RUSTON.

Cream Sauce for Fish—Take a $\frac{1}{4}$ cup of butter and 2 tablespoons of flour, $\frac{1}{2}$ pint of milk. Heat milk, then add butter and flour blended, add 4 tablespoons horse radish, little salt.

MRS. MATHESON.

EXTRA ICINGS AND FILLINGS

Lemon Butter—Put together in a granite saucepan $\frac{1}{2}$ lb. of granulated sugar and 6 full, but not heaped, tablespoons of butter and when these are melted stir into them the grated yellow part of the rind of a large lemon and all of the juice, adding gradually the beaten yolks of 3 eggs and the stiffened white of 1. Stir until like a very thick boiled custard, or like, rather, soft butter. This may be used for cake filling and will keep in the icebox for some days.

Almond Paste—To every pound of finely-pounded loaf sugar allow 1 pound of sweet almonds, the whites of 4 eggs and a little rosewater. Blanch the almonds and pound them (a few at a time) in a mortar to a paste, adding a little rosewater. Whisk the whites of the eggs to a stiff froth, mix them with the pounded almonds; stir in the sugar and beat all together. Spread the almond paste on the Christmas cakes, and put in the oven to dry.

Divinity Icing—One cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup milk. Boil until mixture crisps in cold water. Beat until the proper consistency to spread, and flavor.

Sour Cream Filling for Cake—To 2-3 cup of sour cream add 1 cup of chopped nuts and 1 cup of sugar. Boil 5 minutes and beat until cool enough to spread between layers.

MISS RUSTON.

Tutti Frutti Icing or Filling—Mix with boiled icing 1 ounce each chopped citron, candied cherries, seedless raisins, candied pineapple, blanched almonds.

MRS. MATHESON.

Marshmallow Icing— $1\frac{1}{2}$ cups granulated sugar and $\frac{1}{2}$ cup of water boiled until it threads, then drop in 10 marshmallows and beat until dissolved, remove from fire at once and pour over the whites of 2 eggs beaten stiff, beat until cold.

MRS. JOHN ROWE, Exeter.

MISCELLANEOUS

Orange Ice—One half cup water, juice $1\frac{1}{2}$ oranges, 1 tablespoon lemon juice, $\frac{1}{4}$ cup sugar. Mix together all the ingredients and freeze as you would ice cream.

Coffee Jelly—This is made with milk and is much richer than most jellies. Scald 1 pint of sweet milk. Dissolve $\frac{1}{2}$ a box of gelatine in 1 cupful of warm water and stir into milk. Beat 1 egg lightly and stir in, then add 1 cupful of sugar and 1 cupful of strong coffee. Stir thoroughly and place in a mold. Serve with whipped cream.

R. B.

Apple Fritters—Apple fritters are used as an entree, but they make an excellent addition to a cold weather supper. Pare and eighth large tart apples (other fruit will do), dip them in batter, fry in swimming fat and sprinkle with powdered sugar before serving. Batter: 1 egg well beaten, $\frac{2}{3}$ cup sweet milk, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder sifted with 1 cup of flour. Dip spoon into batter, drop piece of apple on the spoon, turn it over once, then drop all into boiling fat and the fritters will be shapely, light and toothsome.

MRS. MATHESON.

Lemon Sponge—One cup of sugar, 2 cups of boiling water, 2 tablespoons of corn starch wet with cold water; boil until clear. When cool stir in juice of 1 lemon and beaten whites of 3 eggs. If liked, make soft custard with yolks and serve with it.

MRS. MATHESON.

Cherry Tapioca—Cook together 1 quart of seeded cherries, 1 pint of sugar and 1 cupful of boiling water. Cook $\frac{3}{4}$ cupful of tapioca until clear. When cherries and tapioca are cool mix well and turn into a mould. When ready to send to table unmould, garnish top and border with whipped cream. Sprinkle with a few cherries that have been rolled in pulverized sugar. Serve with cream.

Marshmallow Pudding—Let 1 tablespoon of gelatine stand in 2 tablespoons of cold water for half an hour; add 1 cup of boiling water. Set the bowl in a pan of ice water and while stirring constantly add 1 cup of sugar; continue the stirring until the mixture is cold. Add the whites of 3 eggs and $1\frac{1}{2}$ teaspoons of vanilla and beat until the mixture thickens, which will require about 20 minutes. Dip a cake pan in water and turn the mixture into it and set in a cool place until serving time; then turn out of the pan and with a sharp knife cut into the size and shape of marshmallows and pile in a glass dish. Serve with sugar and cream, stewed cherries or a chocolate sauce.

Prune Charlotte—Stew a dozen and a half large prunes; when cold remove the stones and chop fine. Whip a pint of cream very stiff with 3 tablespoons of sugar, then whip the minced prunes into this. Line a glass dish with lady-fingers or thin slices of sponge cake and fill the centre with the prune cream. Set in the ice box until time to serve.

Maple Custards—One pint milk, 2 eggs, 2 tablespoonfuls sweet cream, 3 tablespoonfuls maple sugar which has been scraped from the cake. Mix thoroughly eggs and sugar; then add the milk and cream. Pour into a shallow vessel, set in pan of water and bake in a slow oven for about 35 minutes.

Pineapple Sherbet—Four cups pineapple, cut up fine; 3 cups granulated sugar. Allow the pineapple and sugar to stand for several hours. Juice of 1 lemon, juice of 2 oranges, whites of 2 eggs beaten stiff. Mix all together and freeze.

Ice Cream—One quart cream, $\frac{3}{4}$ cup granulated sugar, whites of 3 eggs beaten stiff, 1 teaspoon vanilla, a cup of candied or preserved cherries cut in two, a cup of chopped walnuts. Mix and freeze.

Pineapple Sauce to Serve with Ice Cream—Put a cupful of pineapple juice in a cupful of granulated sugar and cook 10 minutes. Add the well-beaten yolks of 2 eggs and whip over boiling water with an egg beater until foamy. Take from the fire and whip again with the stiffly beaten whites of eggs.

Tapioca Jelly—Soak a $\frac{1}{2}$ cup of tapioca over night in a cup of cold water. Put into a double boiler a pint of boiling water and dissolve in this a tablespoon of granulated sugar. Now turn in the soaked tapioca and cook until clear. Remove from the fire and add 2 teaspoons of lemon juice. Have ready jelly glasses wet with cold water and turn the liquid jelly into these. Set in a cold place to form. Serve very cold, with sweetened cream.

Pineapple Charlotte—A round, loaf-shaped sponge cake with the centre scooped out and filled with diced pineapple mixed with whipped cream and seasoned with sugar makes a tasty dessert. Decorate the top with cherries.

An Emergency Dessert—Open a can of peaches, pears or other available fruit and put in a rather large kettle with a close fitting cover. While it is heating mix 2 cupfuls of flour with 2 teaspoonfuls of baking powder, add 1 well beaten egg and a cup of milk. Drop this batter by spoonful over the fruit, cover closely and steam 12 minutes, being careful that it does not burn. Turn out into a deep platter, serve with cream or fancy sauce.

Caramel Custard—Heat a pint of rich milk in a double boiler until it reaches the scalding point, but do not let it boil. Beat 5 eggs light with $\frac{1}{4}$ cup of granulated sugar. Take the scalding milk from the fire and pour it, beating all the time, gradually upon the eggs and sugar. Flavor with vanilla. Have ready caramel sauce. To make this heat a cupful of sugar in a porcelain saucepan with a teaspoonful of water, stirring occasionally to prevent burning. When a rich brown in color, but not blackened, add $\frac{1}{4}$ cup of boiling water and set where the mixture will simmer to a thin syrup, but do not allow it to boil thick. Pour $\frac{1}{2}$ of this sauce into the bottom of a pudding mould and set on the ice until the caramel is chilled. Pour in the custard mixture carefully, on top of the caramel, and set the mould in an outer pan of water in the oven. Bake until firm, taking care not to let the oven get too hot. Bake long enough to make the custard firm all through. Set away until very cold, then turn out upon a chilled platter. The caramel will be on top of the custard and around it, and the remaining caramel may be added to make a sauce that will surround the custard. Or, if preferred, the additional caramel sauce may be passed with the custard.

Cherry Tart—If one does not have tart moulds jelly glasses may be turned upside down in a deep pie pan and the puff paste may be moulded over the sides and bottoms of the glasses and baked. Fill with cherries which have been stoned, stewed and sweetened to taste. If desired a crust may be put on the top. Slash it and set the tarts in the oven until the top crust is browned nicely. Serve with cream sauce, which is made as follows: Cream $\frac{1}{2}$ cup of butter with $1\frac{1}{2}$ cups of sugar. Add gradually, beating constantly, $\frac{1}{3}$ of a teaspoon of vanilla. If the beating is thorough enough this sauce should have the consistency of cream.

Cream Cakes—Boil 1 cup of water, $\frac{1}{2}$ a cup of butter and $\frac{1}{2}$ a teaspoon of salt. Add gradually when boiling $1\frac{1}{2}$ cups of flour, stir well for 5 minutes. When cool add 1 egg at a time until 5 have been worked in. It is such a stiff mixture that some prefer to use their hand in place of the spoon to work in the eggs. Drop in tablespoons on a buttered pan some distance apart and bake until well browned and puffed. Split and fill with the following mixture: Boil a pint of milk and thicken with 2 tablespoons of corn starch dissolved in some cold milk. Beat 2 eggs and $\frac{3}{4}$ cup sugar. Add to the milk and cook 5 minutes. Add a teaspoon of butter and when cold flavor with vanilla or almond.

Apple Snow—Whites of 3 eggs, $\frac{3}{4}$ cup of apple pulp, powdered sugar. Pare, quarter and core 5 large sour apples. Cook until soft and rub through sieve; there should be $\frac{3}{4}$ of a cup of this pulp. Beat on a platter whites of eggs until stiff, add gradually apples, seasoned to taste, and continue beating. Pile lightly on glass dish, chill and serve with boiled custard.

Chocolate Blanc Mange—Mix $\frac{1}{4}$ of a cup of granulated tapioca, $1\frac{1}{4}$ teaspoonfuls salt and $\frac{1}{4}$ cup of granulated sugar, and pour on gradually $1\frac{1}{2}$ cups of hot cocoa. Cook in a double boiler about 20 minutes. Remove from the fire and add $\frac{1}{4}$ teaspoonful of vanilla. Pour into cold moulds and serve with cream or custard.

The Popular Jell-O Dessert—Dissolve 1 package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate. Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Jell-O with Fruit—Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as Jell-O is beginning to set, arrange in it, with the aid a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose.

The Easy Way to Make Ice Cream—Use 1 quart of milk for a package of Jell-O Ice Cream Powder. Pour the contents of a package of Jell-O Ice Cream Powder in a dish. Pour on it 1 cup of milk and stir to a thick, smooth paste to avoid lumps. Add the rest of the quart of milk and stir until thoroughly dissolved.

Honey Vinegar—Take honey and water, the washings of honey bottles or anything that has had honey in it, just to have honey strong enough to bear up a fresh egg so you can see about the size of a ten cent piece above the water. Cover the top of barrel or jar with a cloth and let stand in a warm place where it will work and sour. If a little mother is added it will work quicker.

MRS. MATHESON.

Spiced Grapes—Boil and strain through a colander to remove skins and seeds. Six lbs. grapes, 3 lbs. sugar, 1 pint vinegar, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon mace. Boil 1 hour.

MRS. GEO. CHURCH.

Strawberry Preserves—Cook 3 lbs. of granulated sugar with 2 cups of water until it threads when dropped from a spoon. Do not stir after it begins to boil. Put in 3 lbs. of perfect strawberries hulled, and cook about 20 minutes. Let stand in the sun 3 days, when the syrup will be very thick. Put in jars and cover with paraffine.

Strawberry and Pineapple preserves—A most delicious preserve can be made by using half strawberries and half pineapple, and using $\frac{3}{4}$ of a lb. of sugar to a lb. of fruit. Pineapples are in their prime and quite cheap at the same time strawberries are in season. Cut the pineapple in small pieces or put it through the food chopper.

Preserved Pineapple Uncooked—If one has a good cold cellar or store-room the fresh pineapple may be grated and preserved uncooked for culinary or medicinal use. Allow a lb. of sugar to each lb. grated fruit and let stand in the ice-box for 12 hours. Then pack into sterilized jars, screw tight, and as an additional precaution cover the top with sterilized cotton batting and tie down firmly. Keep in a cold, dark place.

Pineapple Marmalade—Use perfectly ripe, sweet pines. Slice and pare, then cut into small pieces. Allow $\frac{3}{4}$ lb. sugar to each lb. fruit, mix in granite or porcelain bowl and let stand over night, preferably on ice. In the morning take from ice and cook gently for an hour. At the end of this time press through a fruit crusher or coarse sieve with a potato masher. Replace on stove and cook $\frac{1}{2}$ hour longer, until clear and golden in color, and until it curls gently when the finger is thrust through it. Place in little pots.

Grape Juice—Prepare 1 quart of grapes by picking over carefully and washing quickly, removing the stems and draining at once. If washed before taking from the stems the juice is not lost. Heat slowly until the fruit begins to soften, then pour into a jelly bag and hang up to drain. Do not squeeze. When all the juice has dripped through, add to it $\frac{1}{4}$ its quantity of sugar, heat very hot, keeping just at the boiling point for 1 hour, but do not let boil. Put it into clean, well sealed bottles, cork while hot and dip the neck of the bottles into hot sealing wax. Grape juice is best made in small quantities, as heating large quantities at one time requires too long boiling, which injures the color and flavor.

Spiced Peaches—Peel 7 lbs. of fruit, but do not remove the stones; to 1 pint of cider vinegar add $3\frac{1}{2}$ lbs. of sugar, 1 tablespoon of ground cinnamon, and 1 of mace and 1 teaspoon of cloves. Tie the spices in a bag. Cook the vinegar, spices and sugar for 15 minutes, then add the peaches, a few at a time, and cook until tender; pack in jars, pour over them the scalding syrup and cover closely. Let them stand 24 hours, then drain, cook the syrup 10 minutes, and again pour over the fruit. Put a plate over the fruit in the jar and tie a cloth over the top and keep in a cool place.

Peach Marmalade—Peel, stone and cut ripe peaches in small pieces, take $\frac{3}{4}$ of a lb. of sugar to a lb. of fruit, and 1 cup of water to each lb. of sugar. Place on fire, boil and skim; then put in the peaches and let them boil hard, stir and mash them until the whole is a thick mass. Then put in glass jars and seal.

Heavenly Jam—Ten lbs. of Concord grapes, 1 lb. of raisins, juice of 3 oranges and minced rind of 1, 6 pints of sugar. Slip skins from grapes; cook, pulp and strain out seed. To the pulp add the skins and all other ingredients and cook till thick. Put in jelly glasses. This makes about 2 dozen.

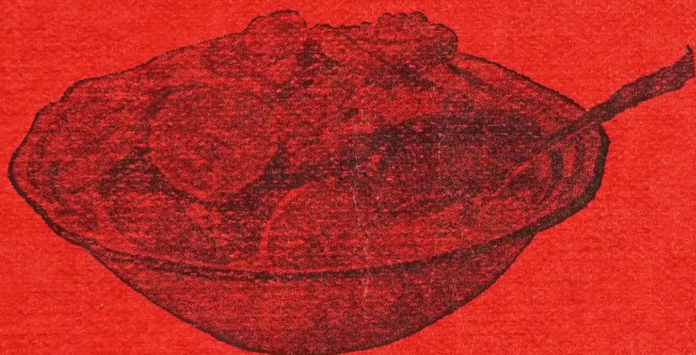
Cherry Conserve—To serve with meats. Select 7 lbs. of very large, ripe, red cherries, stone, put them in an agate kettle and cook them for 15 minutes, adding a little water as they cook dry. Add 5 lbs. of hot granulated sugar, $\frac{1}{2}$ lb. of seeded raisins, the strained juice and pulp of 6 oranges and cook until the mixture is as thick as marmalade. Stir well to prevent scorching. Turn into scalded glass jars and cover with melted paraffin.

Preserved Peaches—Allow $\frac{3}{4}$ of a lb. of sugar and 1 cupful of water to every lb. of fruit. Peel the peaches, cut them in half if the fruit is large. Cook the sugar and water and skim, then drop in the fruit and cook until tender. Take out carefully and pack in heated glass jars; boil the syrup until thick and clear, then strain over the fruit and seal at once.

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